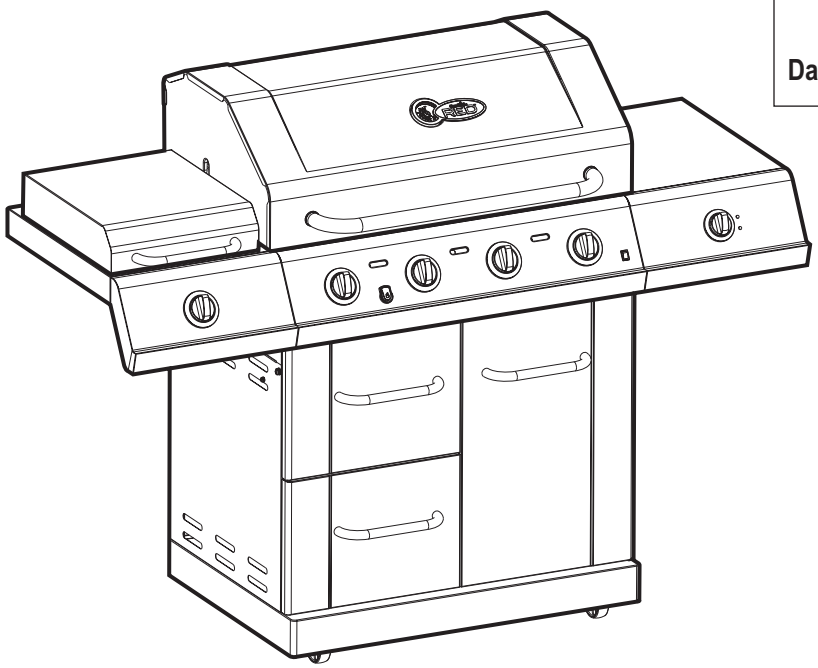
PRODUCT GUIDE
MODEL 463250910

IMPORTANT: Fill out the product record information below.

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____



For support and to register your grill, please visit us at **www.charbroil.com**

If you have questions or need assistance during assembly, please call **1-888-430-7870**.

CONVERSION-READY
CONVERSIÓN-INMEDIATA
Easily converts from (LP) liquid propane to (NG) natural gas
Conversión fácil de propano líquido (PL) al gas natural (GN)
Visit the grill accessory aisle for a complete kit.
Visite el pasillo de accesorios para parrillas para adquirir un kit completo.

DUAL FUEL™

Estimated assembly time: 30 minutes

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Char-Broil® ® AUTO-CLEAN™ GRILL2GO®

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Safety Symbols
The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

CAUTION

For residential use only. Do not use for commercial cooking.

THIS GRILL IS FOR OUTDOOR USE ONLY.

⚠ CAUTION:

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. If your grill is Dual Fuel ready, a conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

WARNING

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

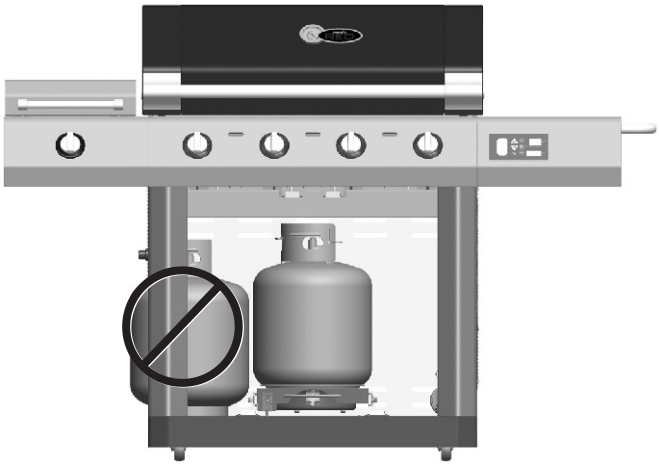
CAUTION

Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf or side shelf, resulting in failure of grill cart components.

USE AND CARE

DANGER

- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**

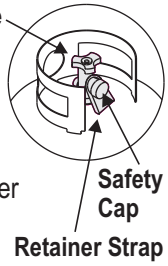


- **Never fill a cylinder beyond 80% full.**
- **An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.**

LP Cylinder Removal, Transport and Storage

•Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

•A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



•Do not store an LP cylinder in an area where children play.

LP Cylinder

•The LP cylinder used with your grill must meet the following requirements:

•Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

•LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.

•LP cylinder valve must have:

- •Type 1 outlet compatible with regulator or grill.
- •Safety relief valve.
- •UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**

OPD Hand Wheel

•LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.

LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

•LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.

•LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

•Use only licensed and experienced dealers.

•LP dealer **must purge new cylinder** before filling.

•Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.

•A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

•Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.

•To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.

LP Cylinder Exchange

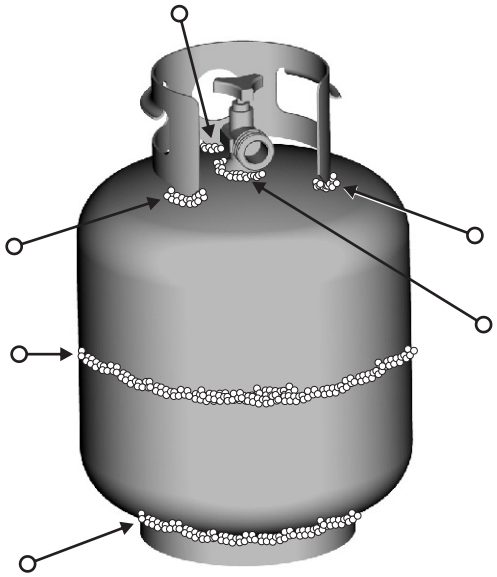
- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.

▲ **Do not use household cleaning agents.** Damage to gas train components can result.



WARNING

If “growing” bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

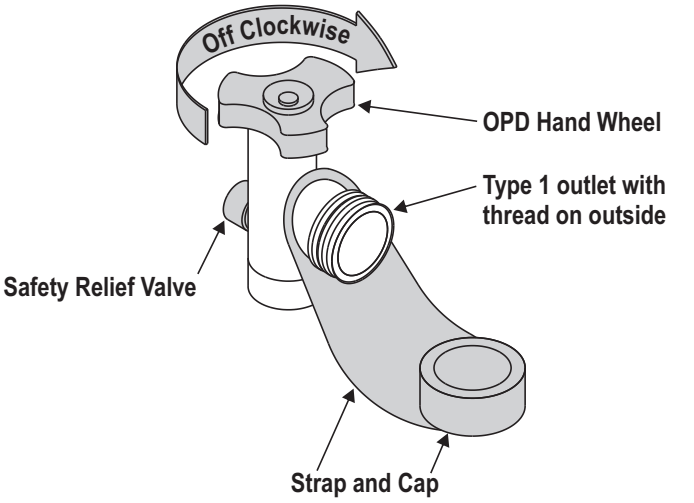
Connecting Regulator to the LP Cylinder

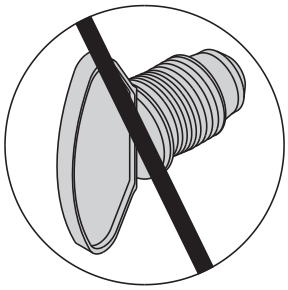
1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)

2. Turn all control knobs to the OFF position.

3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.

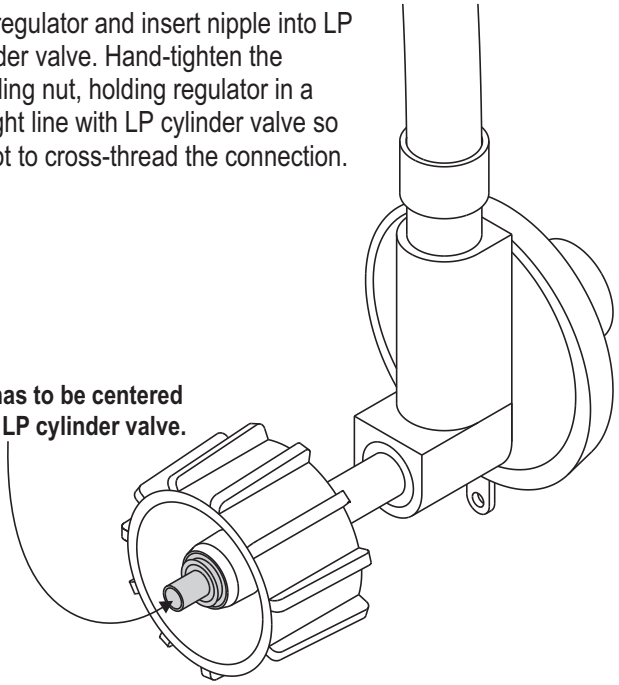
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

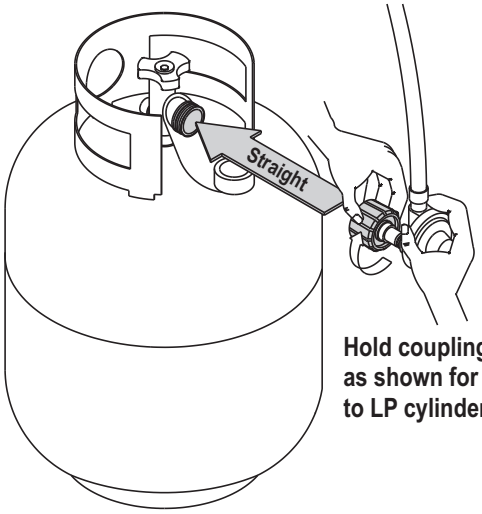




Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

6.Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

DANGER

- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

WARNING

- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close LPcylinder valve and call LP gas supplier or your fire department!

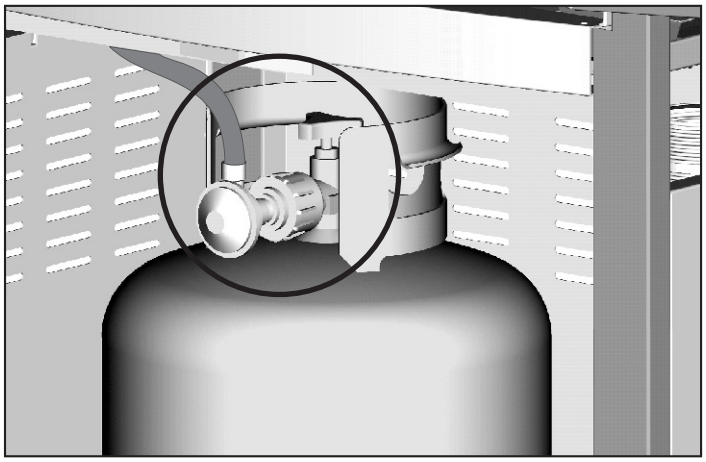
Leak Testing Valves, Hose and Regulator

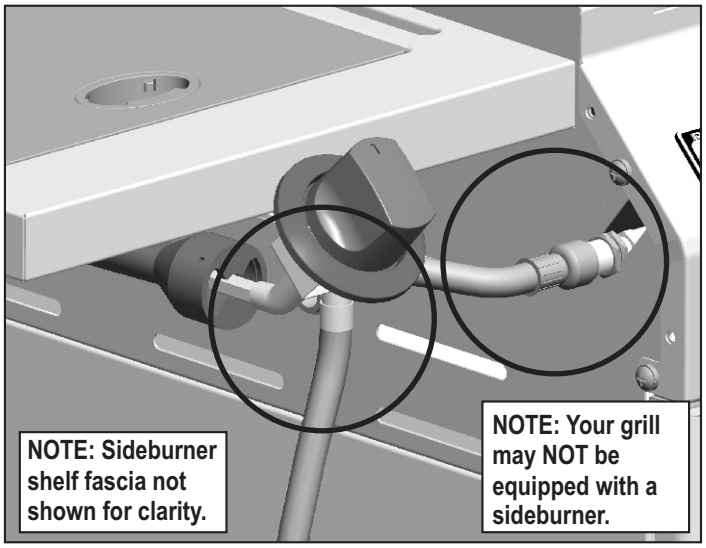
1.Turn all grill control knobs to OFF.

2.Be sure regulator is tightly connected to LP cylinder.

3.Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding**.

4.Brush soapy solution onto areas circled below, or other similar fittings on your grill.





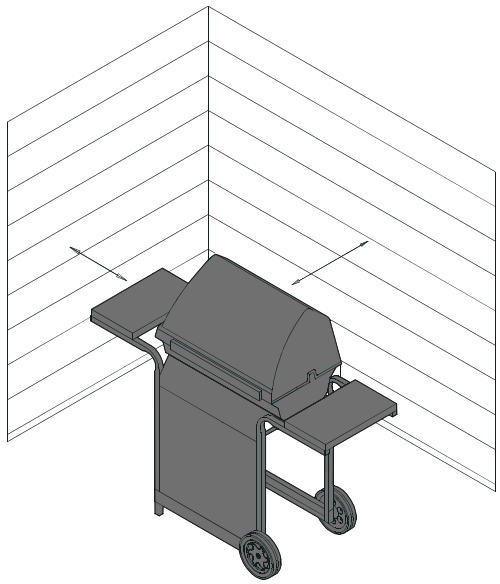
5.If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.

6.Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your grill.)*
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **Apartment Dwellers:**

  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the *"Troubleshooting Section"*.
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Main Burner Ignitor Lighting

▲ Do not lean over grill while lighting.

1. **Turn OFF all Gas Burner Control Valves.**
2. **Turn ON gas source or tank.**
3. **Open lid during Lighting.**
4. **Push in and turn AUTO-CLEAN valve to COOK position.**
5. **To ignite any main burner, turn the main burner control knob to the position.**
6. **Push and hold ELECTRONIC IGNITOR button until the burner lights.**
7. **Once burner has ignited, turn knob to desired setting.**
8. **If Ignition does not occur in 5 seconds, turn the burner control to OFF, wait 5 minutes, and repeat the lighting procedure.**
9. **Repeat steps 4 through 7 for the remaining main burners.**

Lighting instructions continued on next page.

WARNING

Turn controls and gas source or tank OFF when not in use.

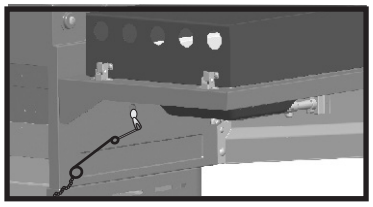
CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Match-Lighting

▲ Do not lean over grill while lighting.

1. Turn **OFF** all gas burner control valves.
2. Turn **ON** gas at LP cylinder.
3. Open lid during lighting**.**
4. Push in and turn the AUTO-CLEAN™ valve to the **COOK** position.
5. Place match into match holder (hanging from side of cart). Light match, place into lighting hole on right or left side of firebox.
6 . Push in and turn far right or far left knob to position. Be sure burner lights and stays lit.
7. If ignition does NOT occur in 5 seconds, turn the burner control knob **OFF**, wait 5 minutes, and repeat the lighting procedure.
8. Light other burners by pushing knob in and turning to position. If your grill has two cooking zones, repeat steps 4 through 6 for the remaining section of the grill.

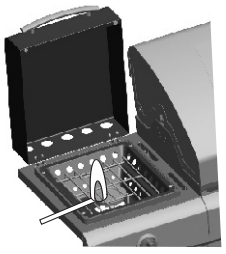


Side Burner Lighting Instructions:

▲ Do not lean over grill while lighting.
1. Turn **OFF** all gas burner control valves.
2. Turn **ON** gas source or tank.
3. Open lid during lighting.
4. Push in and turn AUTO-CLEAN™ valve to **COOK** position.
5. To ignite SIDEBURNER, turn sideburner knob to the position.
6. Push and hold the ELECTRONIC IGNITOR button untill the sideburner lights.
7. Once burner has ignited, turn knob to desired setting.
8. If ignition does not occur in 5 seconds, turn the burner control to **OFF**, wait 5 minutes, and repeat the lighting procedure.

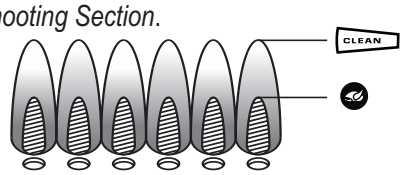
Sideburner Match Lighting

1. Turn **OFF** all burner control valves.
2. Open sideburner lid. Turn on gas at LP cylinder.
3. Place lit match near burner.
4. Turn sideburner knob to . Be sure burner lights and stays lit.



Burner Flame Check

•Remove cooking grates and troughs. Light burners, rotate knobs from CLEAN to . You should see a smaller flame in position than seen on CLEAN. Perform burner flame check on sideburner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning the Grill OFF with AUTO-CLEAN™

With the Autoclean feature you have two choices for turning off your grill; **Manual** and **AUTO-CLEAN™**

Manual Method

- Turn all knobs, including the AUTO-CLEAN™ valve, to the **OFF** position.
- Turn **OFF** the LP cylinder by turning the handwheel clockwise to a full stop.

NOTE: Always follow the lighting instructions found in the instruction manual and also located on the inside of the cabinet door prior to using the Auto-Clean feature. Grill must be ignited prior to using the Auto-Clean feature.

AUTO-CLEAN™ Method

- After cooking is complete, set all main burner grill knobs to the CLEAN setting and close the grill lid. (AUTO-CLEAN™ shutdown should not be used on the sideburner.)
- Push in and turn the AUTO-CLEAN™ knob to the **CLEAN** position.
- Once at the **CLEAN** position, release the knob and the green light should begin blinking.
- The valve will now stay on for 15 minutes before turning off the gas to the burners.
- After the clean cycle is complete, turn all knobs including the AUTO-CLEAN™ valve to the **OFF** position.
- Turn **OFF** the LP cylinder by turning the handwheel clockwise to a full stop.

For safety in storing a grill, the LP cylinder should always be turned **OFF.**

If red light comes on while green light is flashing, the batteries will need to be replaced very soon.

When changing the batteries, please replace both batteries at the same time. Always replace with new batteries of the same type.

Ignitor Check

• **Turn gas off at LP cylinder.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between each collector box or burner and electrode. See *"Troubleshooting"* if no click or spark.

Valve Check

• **Important: Make sure gas is off at LP cylinder before checking valves**. Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

• Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

General Grill Cleaning

•Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted)**. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**

• **Plastic parts:** Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

•**Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

•**Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

•**Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

• **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Storing Your Grill

•Clean cooking grates.

•Store in dry location.

•When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.

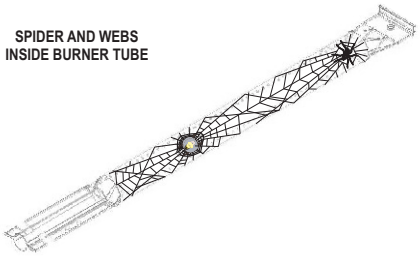
•Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.

•Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.

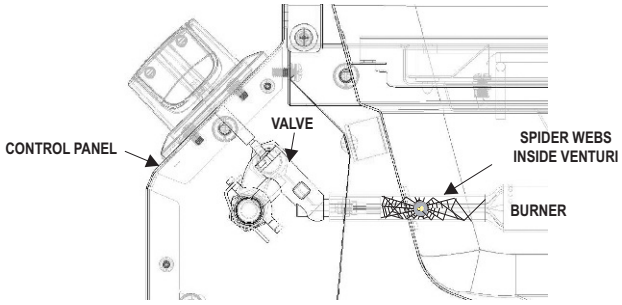
•When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

CAUTION

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas OFF at control knobs and LP cylinder.**
2. Remove cooking grates and flame tamers.
3. Remove screws and carryover tubes from rear of burners.
4. Remove screw and washers to disengage burner from bracket on firebox.
5. Remove screws to detach electrode from burner. Electrode should remain in firebox.
6. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

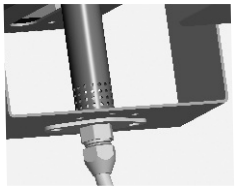
(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

(C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

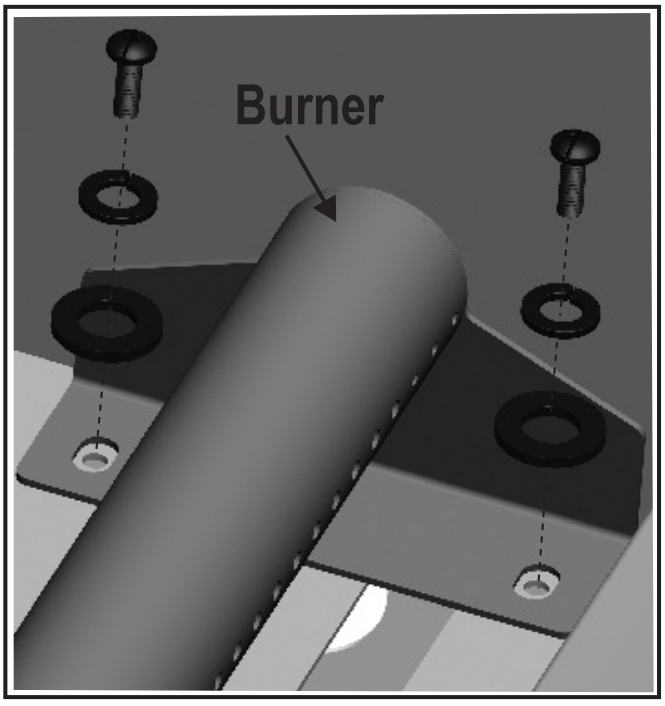
7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

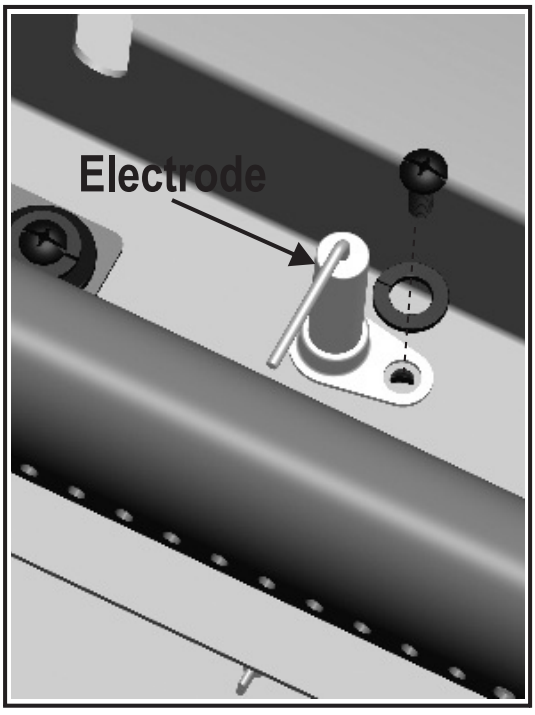
VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

Correct burner-to-valve engagement



10. Attach electrode to burner.
11. Carefully replace burners.
12. Attach burners to brackets on firebox.
13. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.

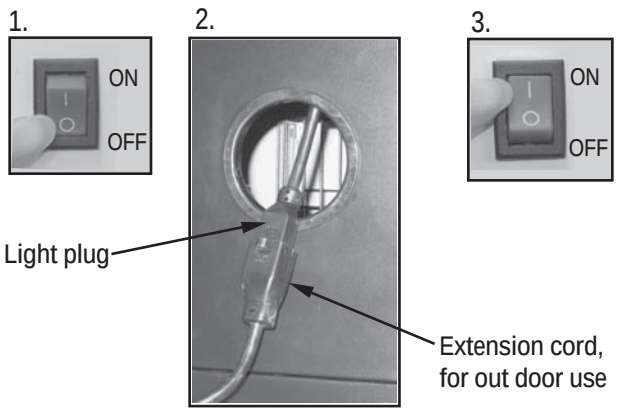




Grill Halogen Light

LIGHT OPERATION INSTRUCTIONS

1. Make sure light switch on the control panel is in the “OFF” position.
2. Connect light plug to an extension cord, then put the extension cord plug into the outlet on the wall.
3. Turn the light switch to “ON”.

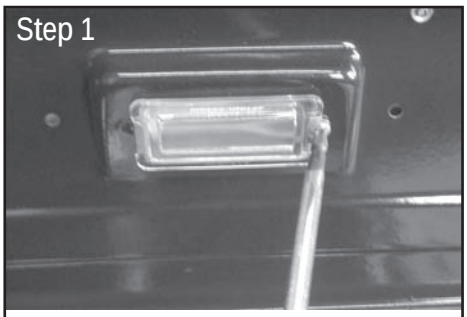


WARNING

- Keep any electrical supply cord away from any heated surface.
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together.

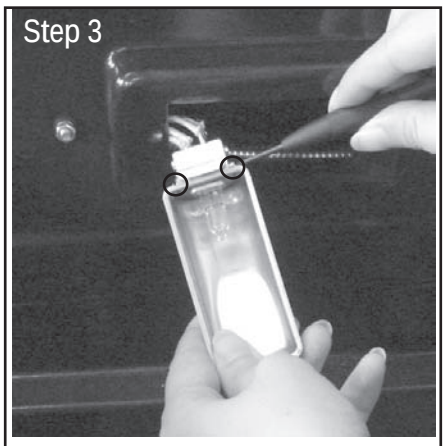
Bulb Replacement

▲ Make sure light switch on the control panel is in the “OFF” position and adapter plug is disconnected from outlet.



Release the screw securing the light socket.

Take out the socket and remove the lens.



Loosen the two screws which are locking the bulb.

Pull out the bulb and replace with a new bulb.

Step 5

Reverse instructions from step 3 through step 1 to re-install socket.

Bulb Specification

Bulb Type: Halogen
Wattage: 10 W per bulb
Voltage: 12 V

CAUTION

Take care not to touch the bulb with your bare fingers. Touching bulb with your skin can leave a film on the bulb that causes it to burn out quickly.

Continued on next page

Cleaning the Lens

1. Prior to cleaning, make sure the light switch is in the "**OFF**" position and the light plug is disconnected from the power supply.
2. Do not clean the glass lens when warm. Allow to cool before cleaning. Sudden change in temperature may cause cracking of the glass lens.
3. Use a damp towel to clean the surface of the glass lens.
4. Allow the lens to dry before reconnecting the light plug to the power supply and turning the light switch to the "**ON**" position.

IMPORTANT

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.

WARNING

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate grill with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter(GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
Stainless Burner	Limited Lifetime	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Firebox and Lid	2 years from date of purchase*	
All Other Parts	1 year from date of purchase*	

*Note: A dated sales reciept WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS LIST

Key	Qty	Description
A	1	TOP LID
B	1	TOP LID, INNER LINER
C	1	LOGO PLATE, W/ TEMP GAUGE
D	2	HANDLE END, TOP LID
E	1	HANDLE, TOP LID
F	2	RUBBER BUMPER, RECTANGLE, F/ TOP LID
G	1	HARDWARE F/ TOP LID ASSEMBLY
H	1	FIREBOX
I	1	PANEL, LEFT, F/ FIREBOX
J	1	PANEL, RIGHT, F/ FIREBOX
K	1	HEAT SHIELD, FIREBOX
L	1	UPPER PANEL, REAR, FIREBOX
M	4	MAIN BURNER
N	1	ELECTRODE SET, F/ LEFT, MAIN BURNER
O	2	ELECTRODE SET, F/ MIDDLE & RIGHT, MAIN BURNER
P	1	ELECTRODE, F/ FAR RIGHT, F/ MAIN BURNER
Q & QQ	1	HOSE VALVE REGULATOR
R	1	MAIN CONTROL PANEL
S	4	BEZEL F/ CONTROL KNOB
T	1	LOWER PANEL, REAR, FIREBOX
U	5	CONTROL KNOB
V	2	MATCH HOLDER AND CHAIN ASSY
W	1	LOWER PANEL, LEFT, CART
X	1	LOWER PANEL, RIGHT, CART
Y	1	ELECTRONIC IGNITION MODULE
Z	1	HEAT SHIELD, F/ ELECTRONIC MODULE
AA	1	IGNITOR WIRE, F/ SIDEBURNER
BB	1	LOWER PANEL, REAR, CART
CC	2	GROMMET
DD	1	HEAT SHIELD, F/ TANK
EE	1	IGNITER SWITCH MODULE
FF	3	HOSE CLIP
GG	1	BOTTOM SHELF
HH	2	CASTER, LOCKING
II	2	CASTER, FIXED
JJ	1	12 VOLT ADAPTER
KK	1	UPPER DOOR BRACE
LL	1	SWITCH, F/ LIGHT
MM	1	LIGHT ASSEMBLY
NN	2	COVER, F/ LIGHT

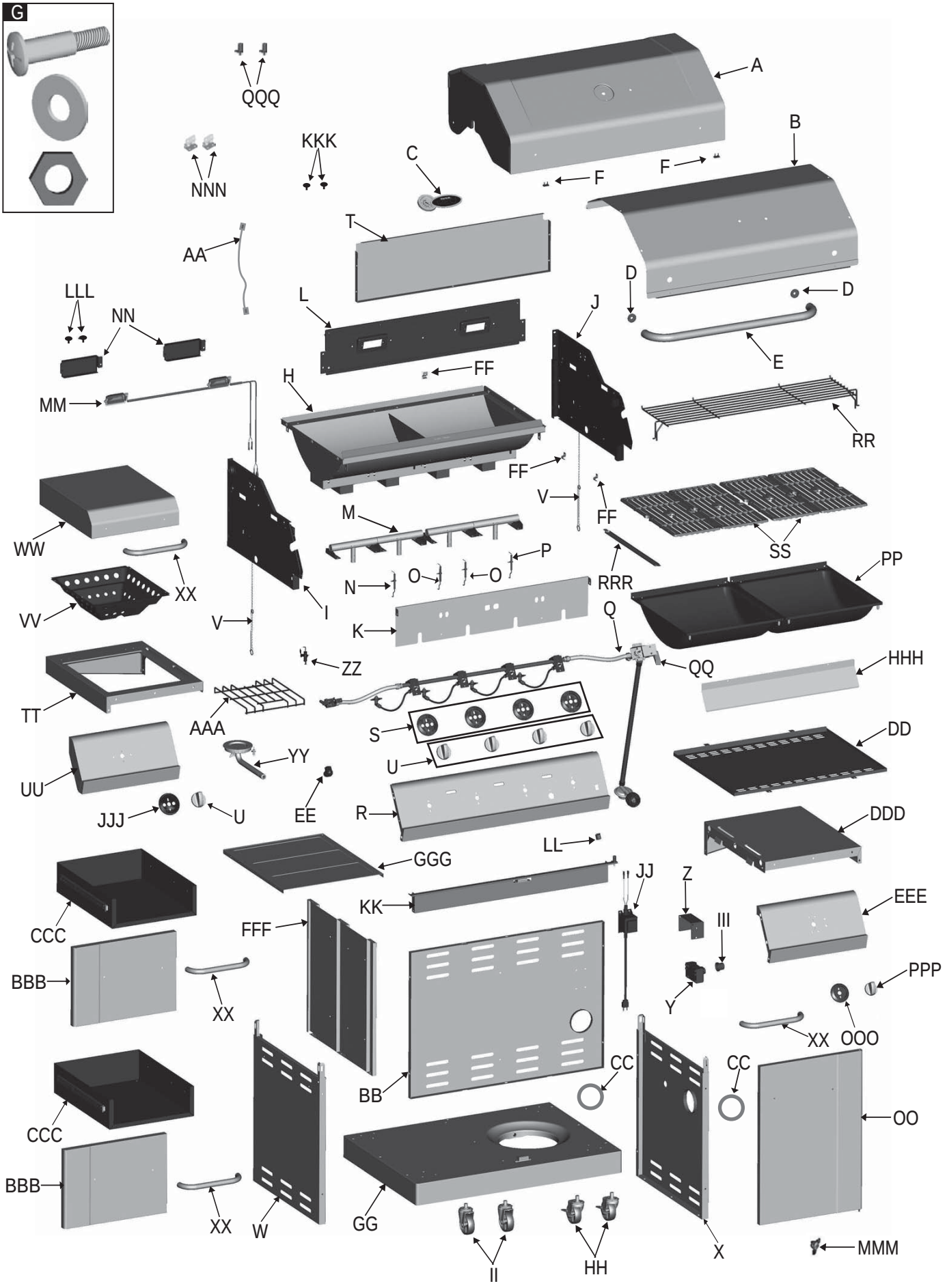
Key	Qty	Description
OO	1	DOOR, RIGHT, NO HANDLE
PP	2	TROUGH
RR	1	WARMING RACK
SS	4	COOKING GRATE
TT	1	SIDEBURNER SHELF
UU	1	CONTROL PANEL, LEFT SIDE SHELF
VV	1	DRIP PAN INSERT
WW	1	LID, F/ SIDEBURNER
XX	4	HANDLE, F/ SB / DOORS
YY	1	SIDEBURNER
ZZ	1	ELECTRODE, F/ SIDEBURNER
AAA	1	GRATE, F/ SIDEBURNER
BBB	2	DRAWER FRONT
CCC	2	DRAWER FRAME
DDD	1	RIGHT SIDE SHELF
EEE	1	CONTROL PANEL, RIGHT SIDE SHELF
FFF	1	RIGHT PANEL F/ DRAWER
GGG	1	UPPER PANEL F/ DRAWER
HHH	1	HEAT SHIELD, LOWER, FIREBOX
III	1	CAP, F/ ELECTRONIC IGNITION MODULE
JJJ	1	BEZEL F/ SIDEBURNER CONTROL KNOB
KKK	2	RUBBER BUMPER, ROUND
LLL	2	SB LID BUMPER
MMM	1	TANK SCREW
NNN	2	HINGES, F/ SB LID
OOO	1	BEZEL, F/ AUTO CLEAN KNOB
PPP	1	CONTROL KNOB F/ AUTO CLEAN
QQQ	2	PIN, F/ DOOR
RRR	1	TROUGH MIDDLE BRACKET

NOT Pictured

...	1	CASTER WRENCH
...	2	DOOR MAGNET
...	1	HARDWARE PACK
...	1	ASSEMBLY MANUAL, ENGLISH
...	1	ASSEMBLY MANUAL, SPANISH

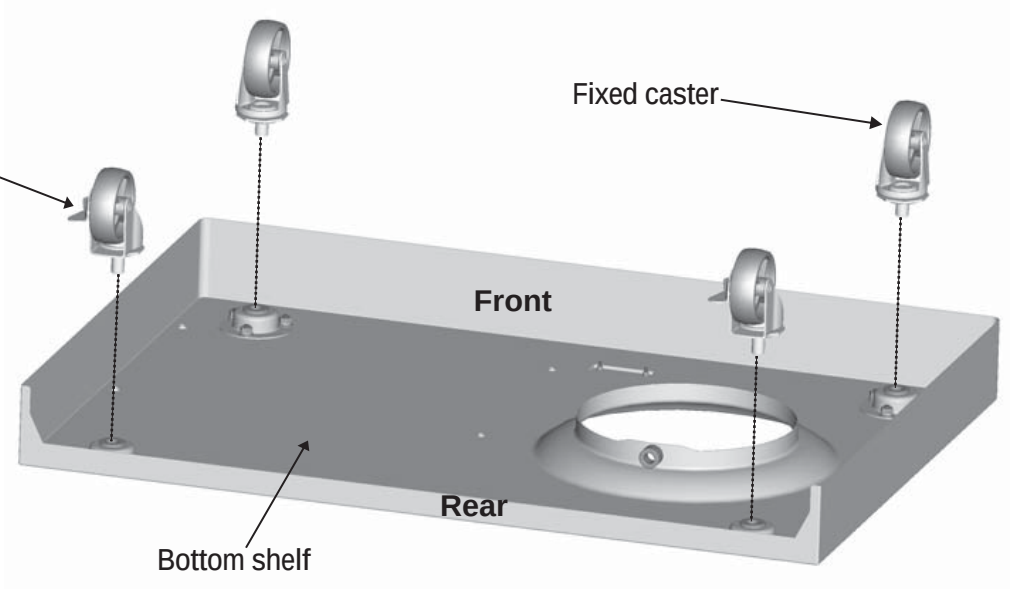
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM

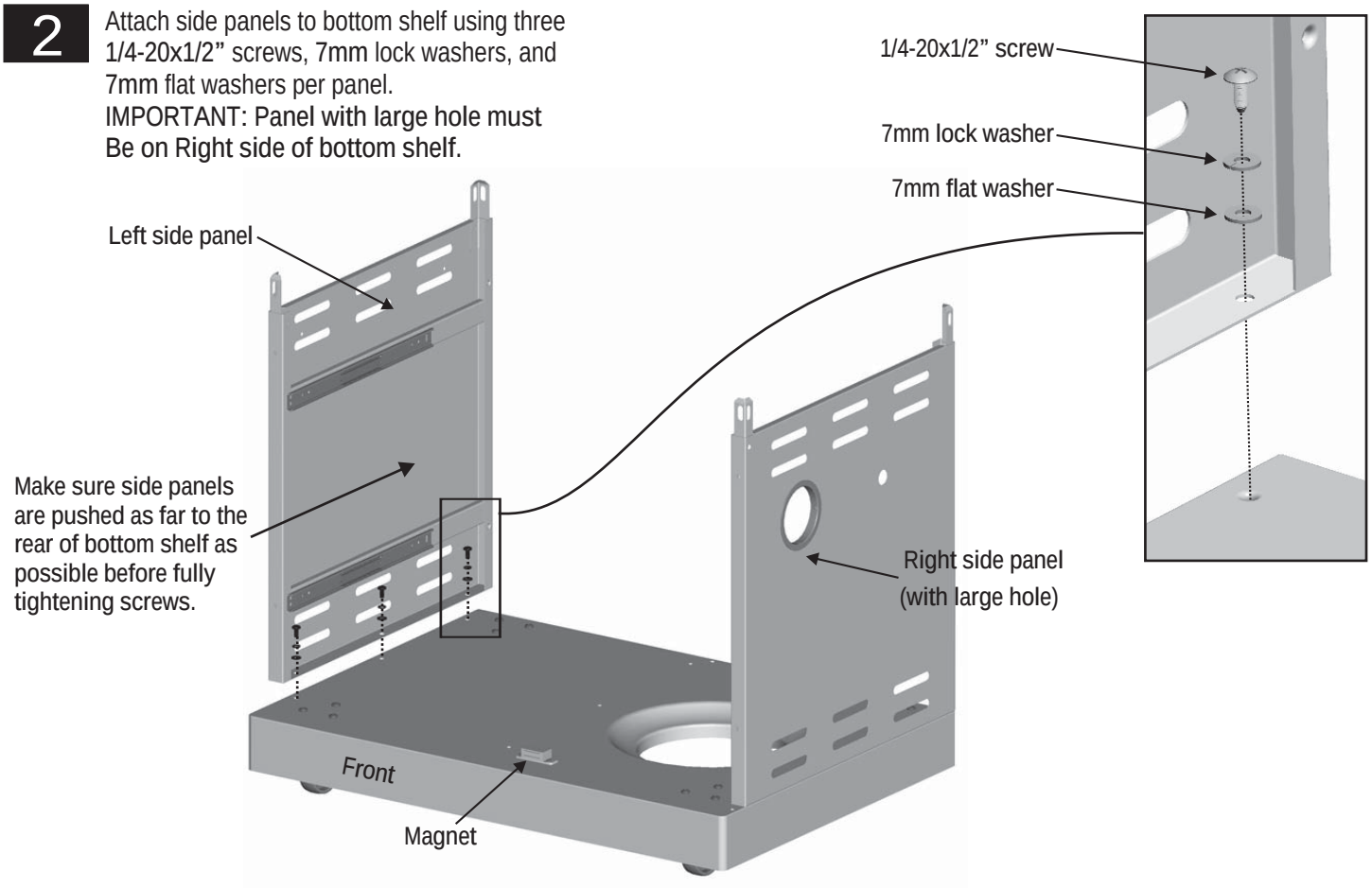


ASSEMBLY

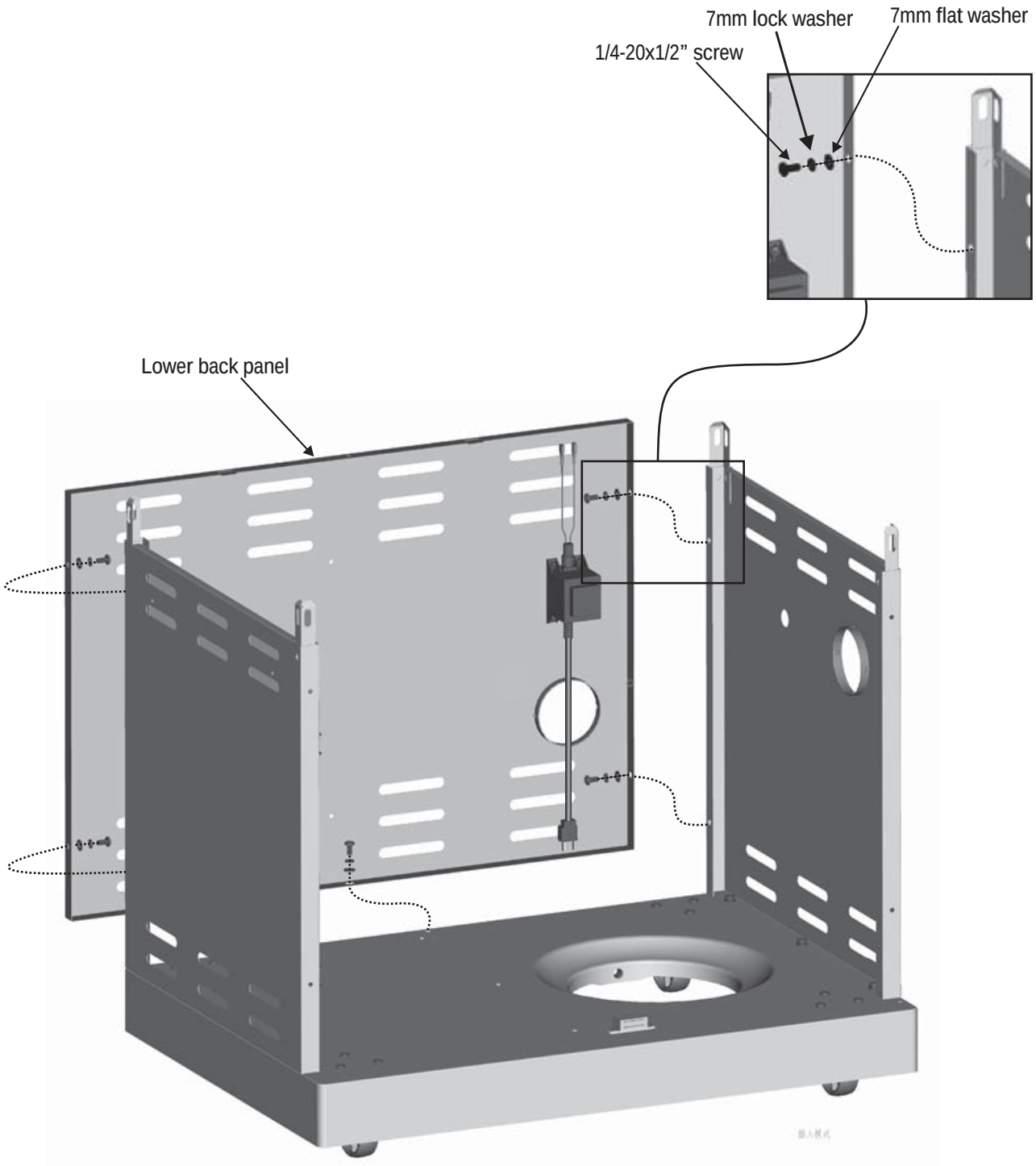
1 Attach the two **locking** casters at the **rear** of the bottom shelf and the two **fixed** casters at the **front.** Use the provided caster wrench to fully tighten casters.



2 Attach side panels to bottom shelf using three 1/4-20x1/2" screws, 7mm lock washers, and 7mm flat washers per panel.
IMPORTANT: Panel with large hole must Be on Right side of bottom shelf.

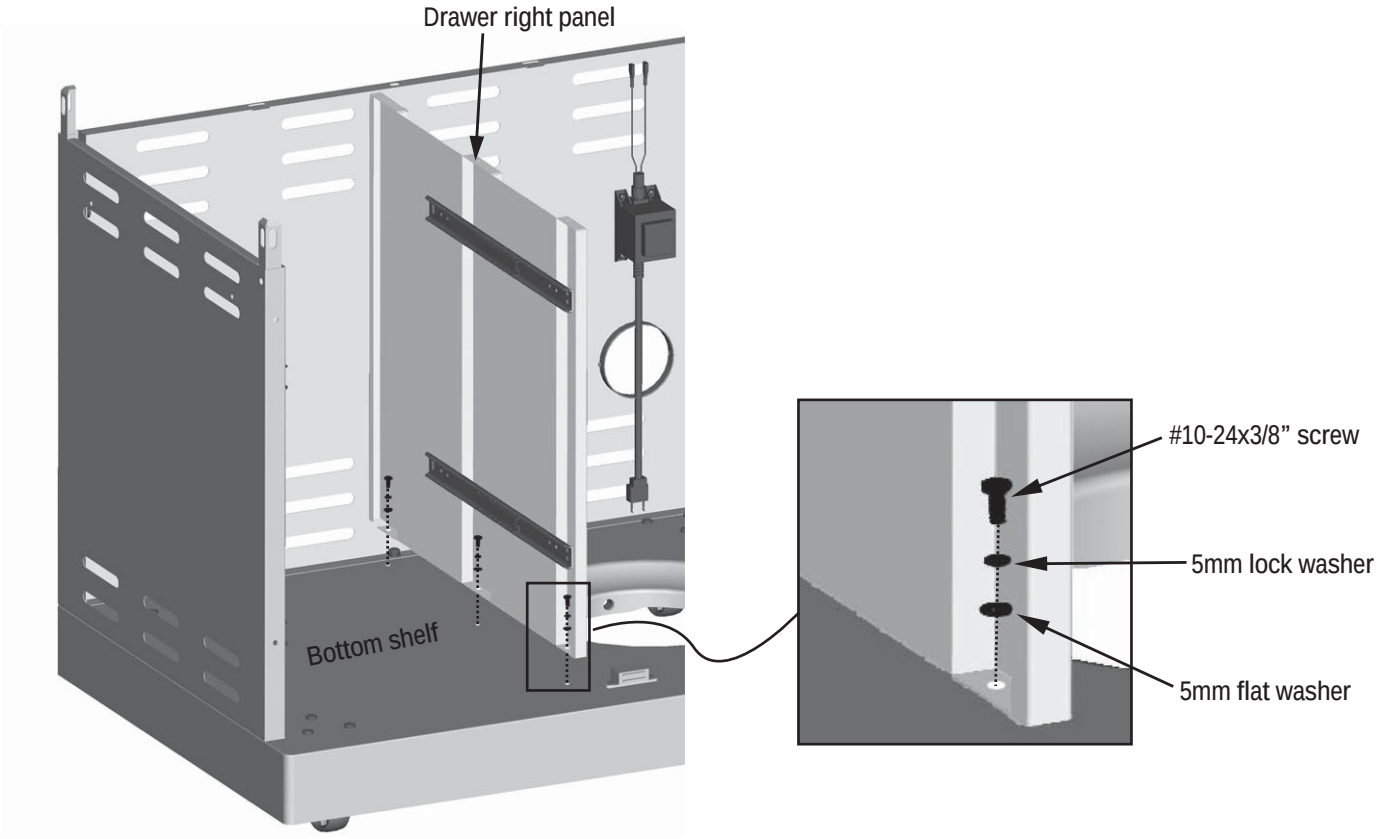


3 Place lower back panel between side panels at rear of bottom shelf. Make sure the adapter is positioned as shown. Secure lower back panel to side panels using two 1/4-20x1/2" screws, 7mm lock washers, and 7mm flat washers on each side. Secure lower back panel to bottom shelf using one 1/4-20x1/2" screw, 7mm lock washer, and 7mm flat washer.



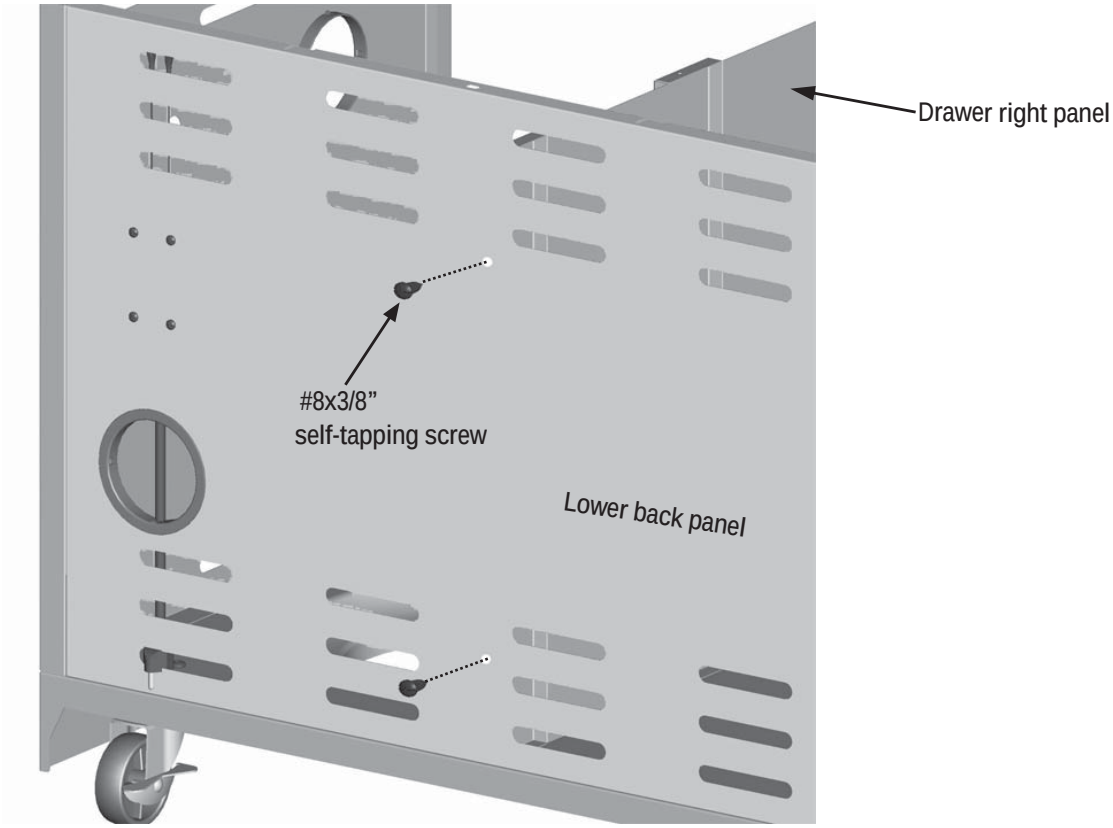
4

Attach drawer right panel to bottom shelf using three #10-24x3/8" screws, 5mm lock washers and 5mm flat washers.

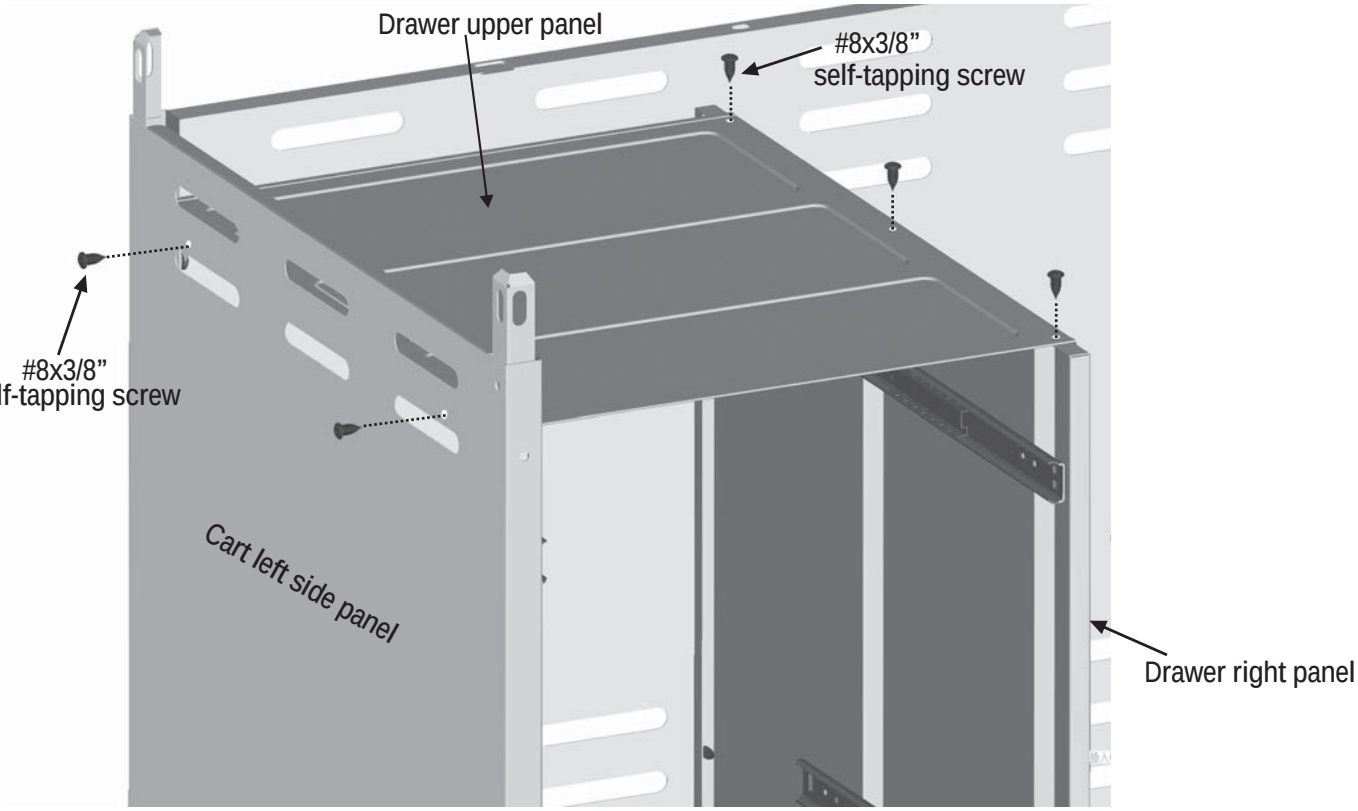


5

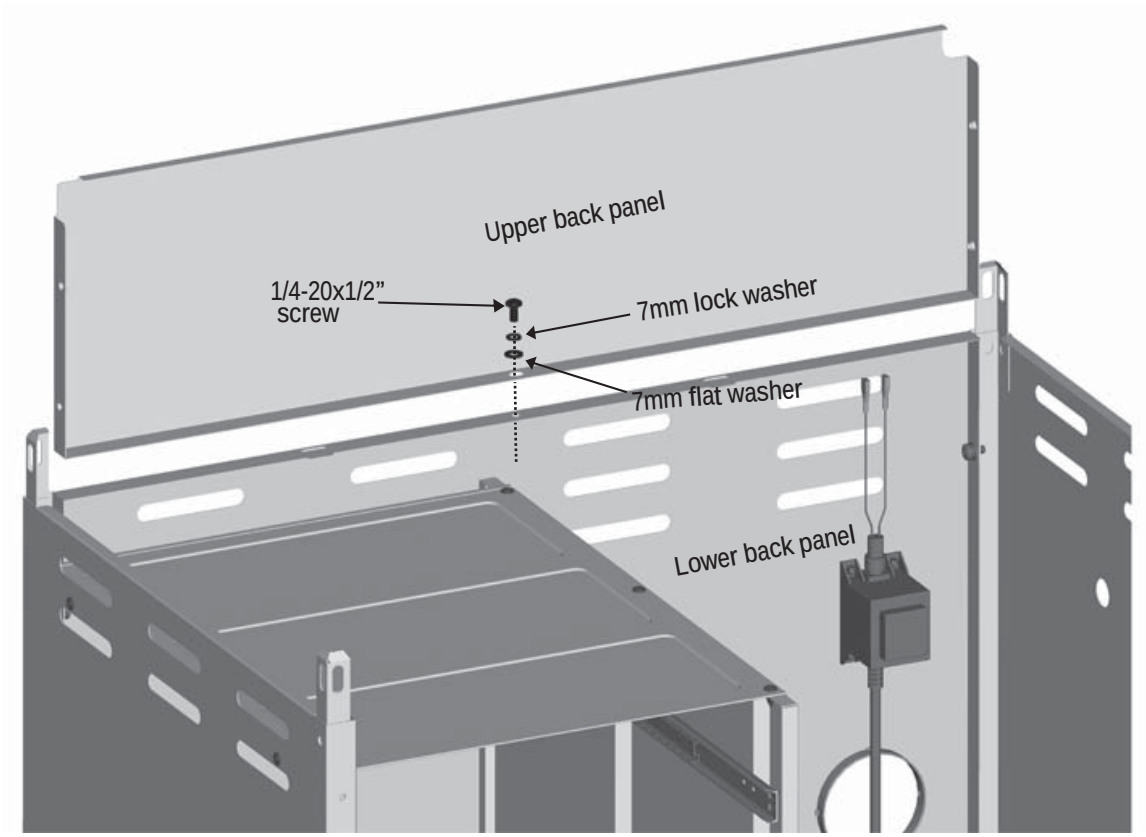
On back of grill, attach drawer right panel to lower back panel using two #8x3/8" self-tapping screws.



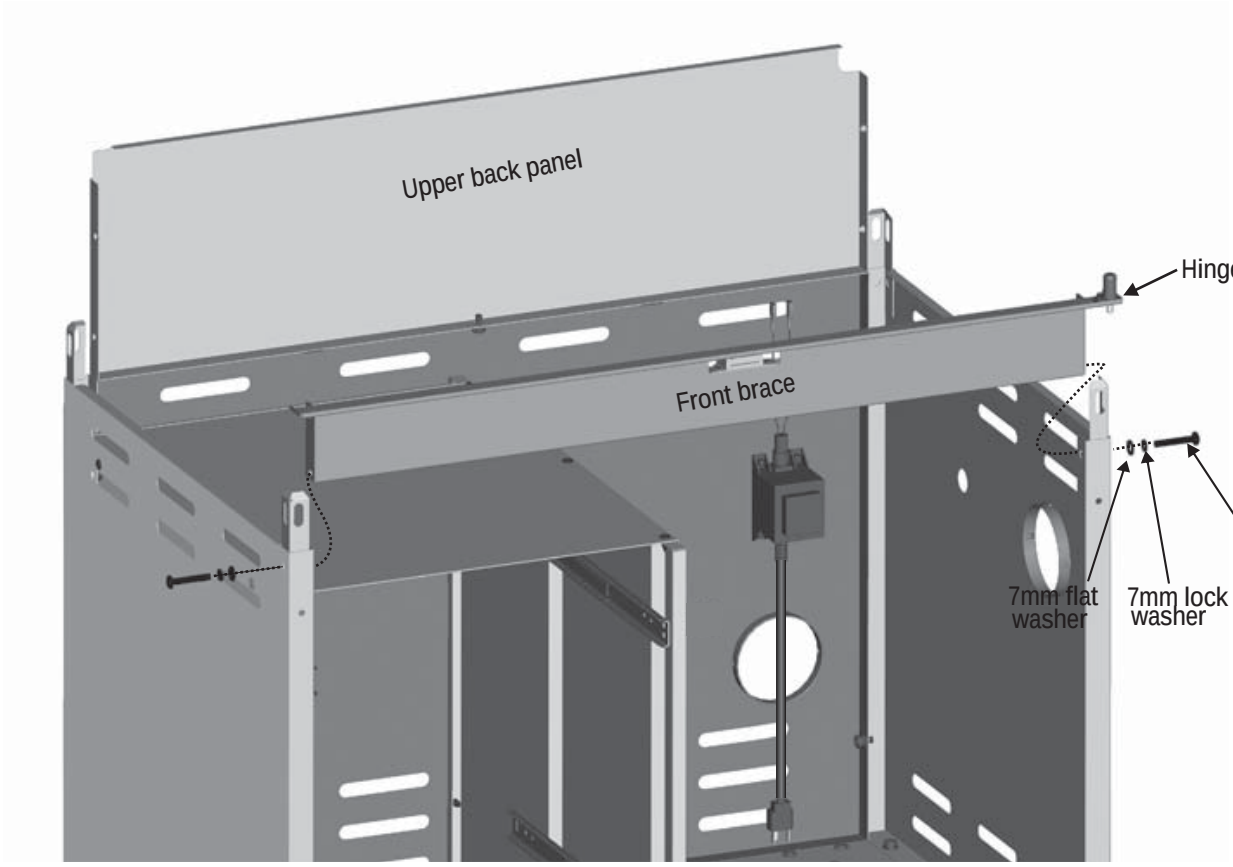
6 Attach drawer upper panel to drawer right panel using three #8x3/8" self-tapping screws. Attach drawer upper panel to cart left side panel using two #8x3/8" self-tapping screws.



7 Inside of cart, attach middle of upper back panel to lower back panel using one 1/4-20x1/2" screw, 7mm lock washer and 7mm flat washer.

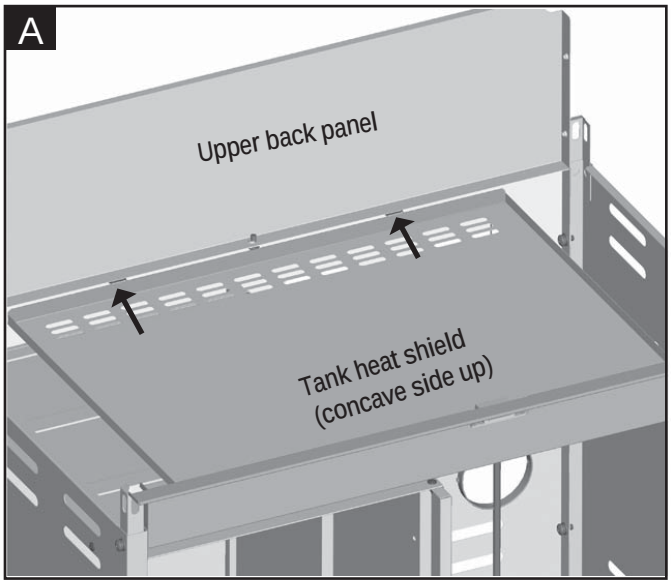


8 Insert front brace between cart side panels. Make sure door hinge pins are on the top side and facing the front. Secure using one 1/4-20x1½" screw, 7mm lock washer and 7mm flat washer on each side.

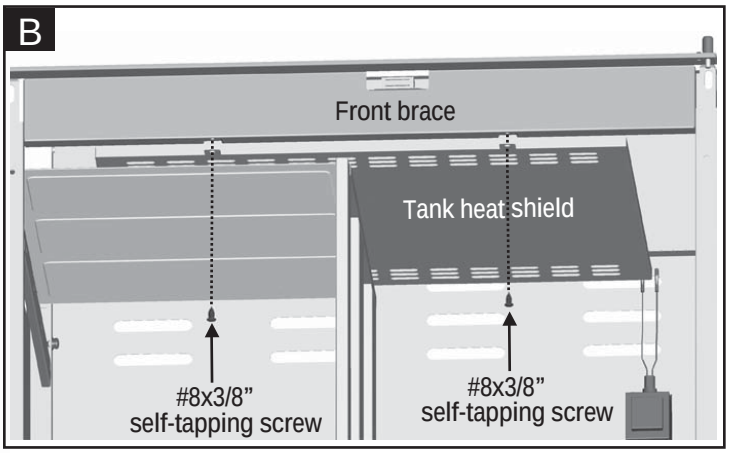


9 Insert tank heat shield tabs(w/o holes) into slots between upper back panel and lower back panel, shown A. Attach tank heat shield front tabs(w/ holes) under front brace using two #8X3/8" self-tapping screws, shown B.

A

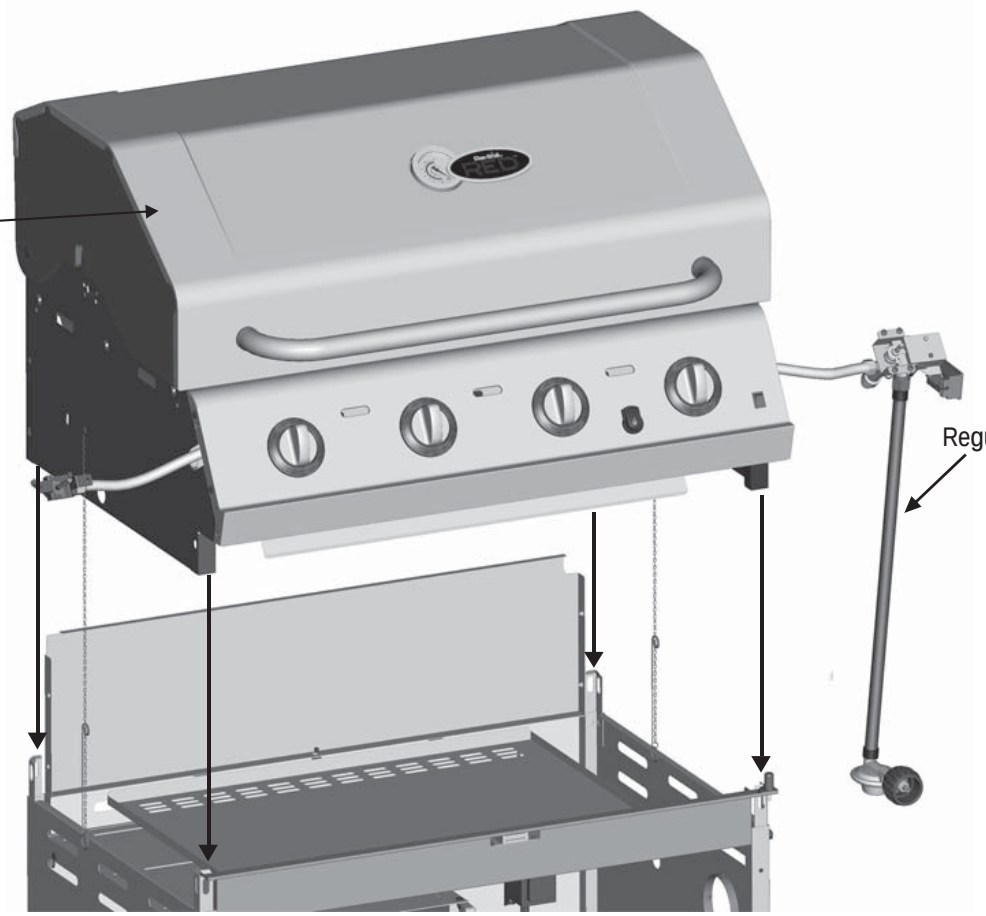


B



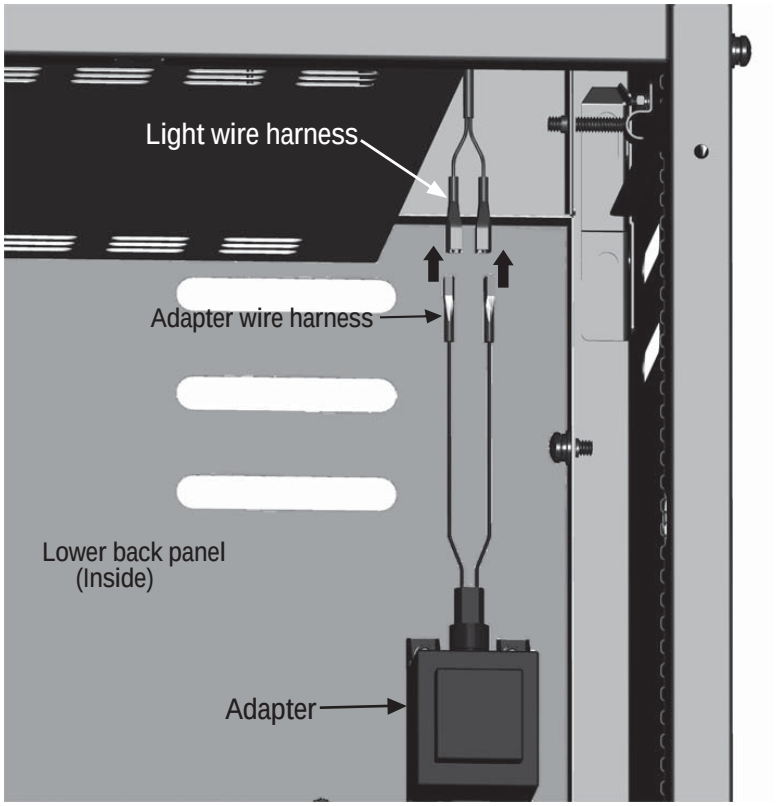
10

This step requires two people to lift and position grill head onto cart. Carefully lower the grill head onto the cart, aligning slots at bottom of grill head with posts on cart side panels. Make sure the regulator hose is hanging outside the cart. Grill head must face open side of cart.



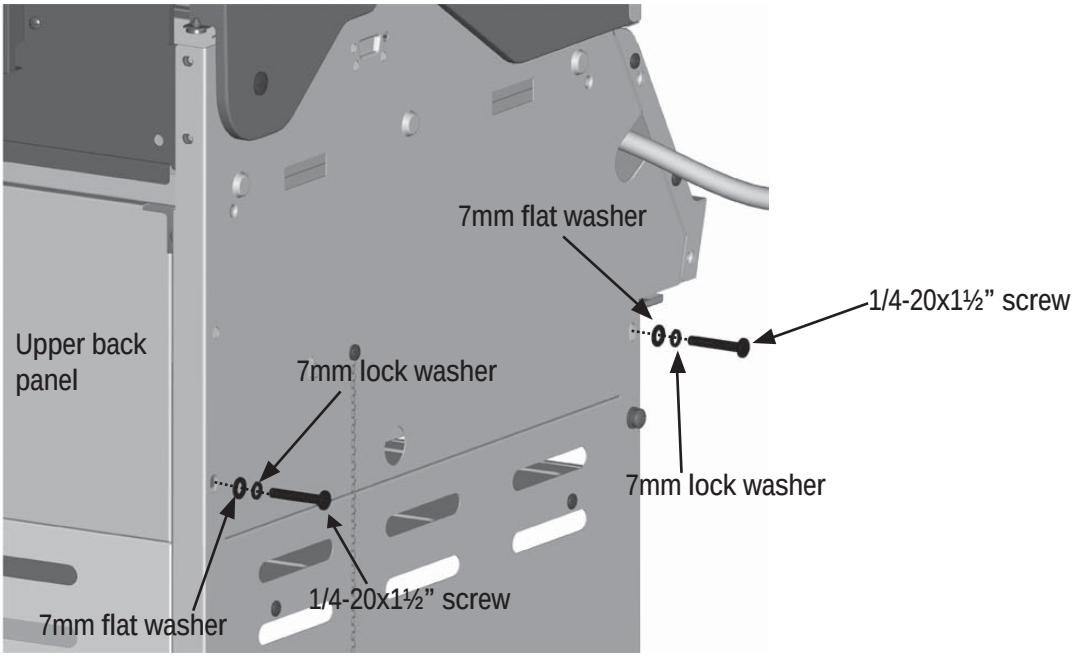
11

Inside of cart, connect adapter wire harness and light wire harness.



12

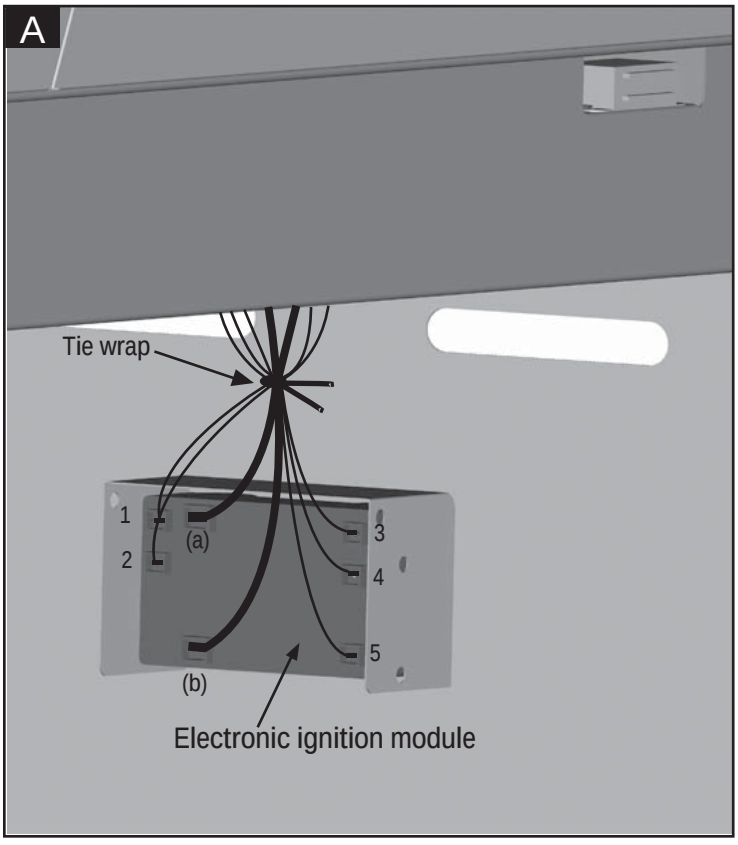
Secure front brace in upper hole with one 1/4-20x1½" screw, 7mm lock washer, 7mm flat washer.
Secure upper back panel in lower hole with one 1/4-20x1½" screw, 7mm lock washer, 7mm flat washer.
Only left side shown for assembly, repeat above steps for right side.



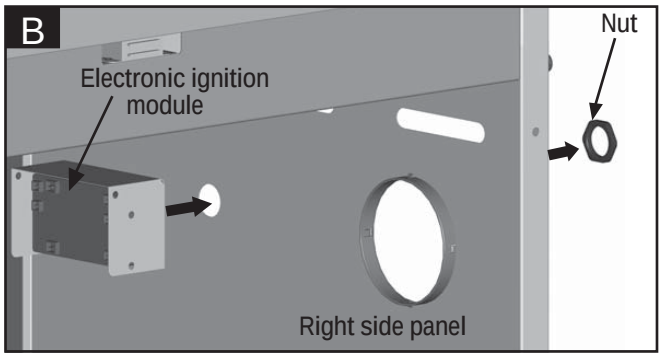
13

In side of the cart, connect the wires from burner electrodes into the back of Electronic Ignition module. Total (5) connections.
Connect the two wires [(a) and (b)] from switch wiring harness into the back of Electronic Ignition module. Total (2) connections, shown A.
Note: Switch terminals are larger than electrode terminals and should only be installed in location shown as (a),(b).
Release the cap and nut from electronic ignition module. Attach electronic ignition module to the cart right side panel with the nut, shown B.
Insert AA battery into ignition module, negative (–) end first. Then put on the cap, shown C.

A

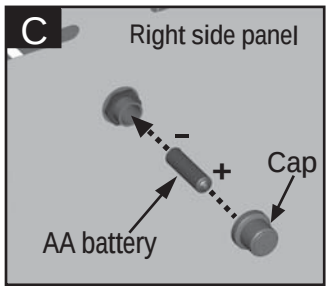


B



NOTE: Wires omitted for clarity of illustration

C

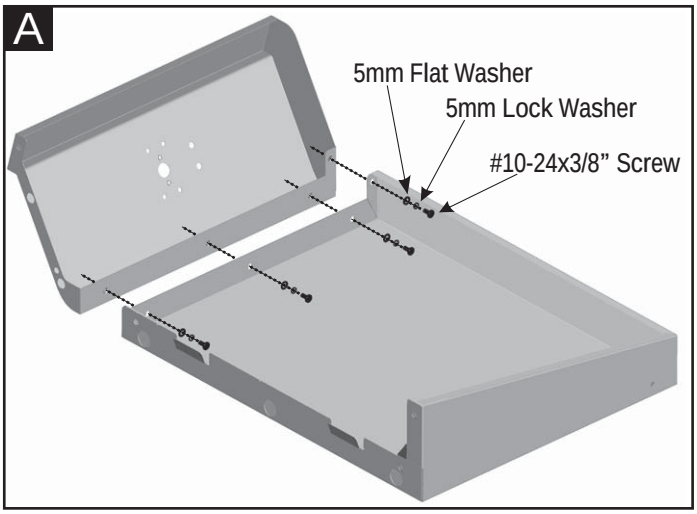


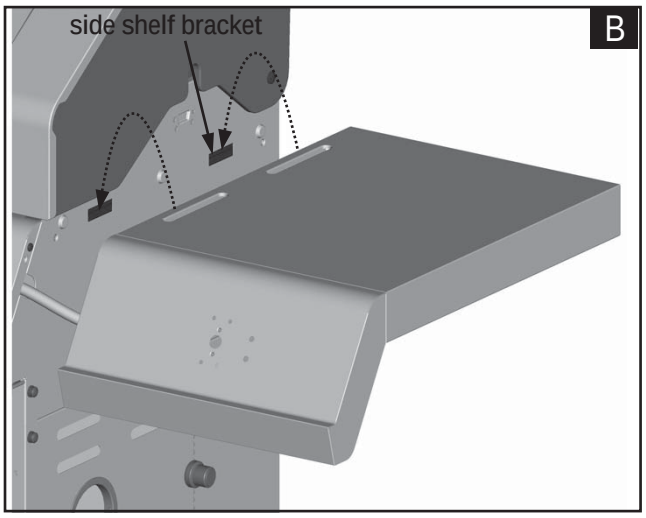
14 Attach right side fascia to right side shelf using four #10-24x3/8" screws, 5mm lock washers and 5mm flat washers, shown A.

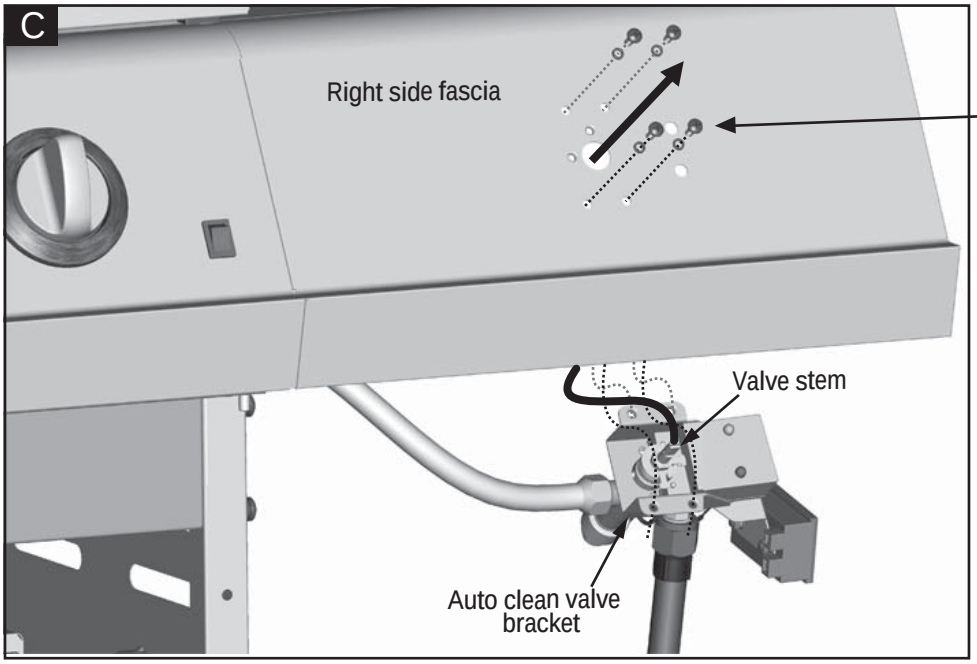
Insert flange on right side shelf into side shelf brackets on right side of firebox, shown B.

Remove the four screws and washers factory attached to the Auto Clean valve bracket. Position Auto Clean valve bracket beneath right side shelf fascia so that valve stem comes through larger center hole in fascia. Align the four holes on valve bracket with the four holes on fascia. Secure using screws and washers that were removed from bracket, shown C.

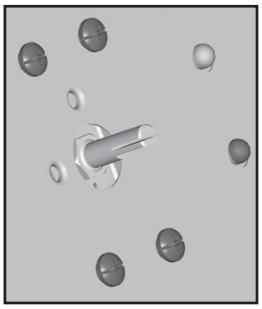
A





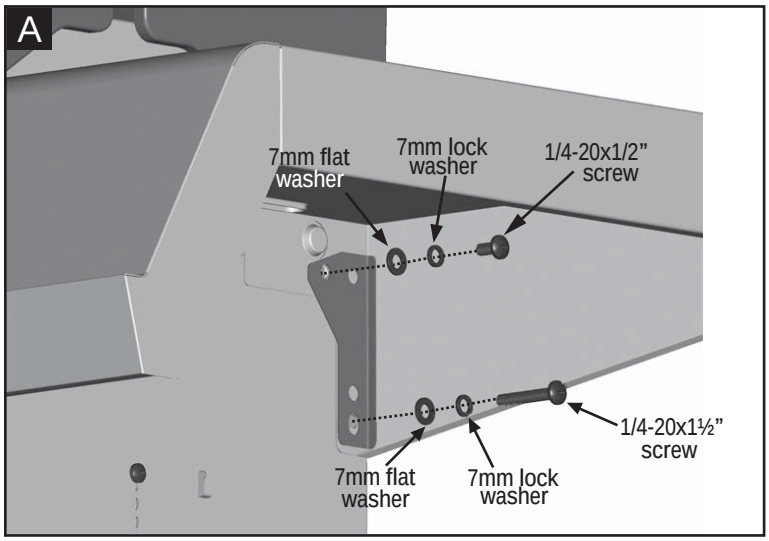


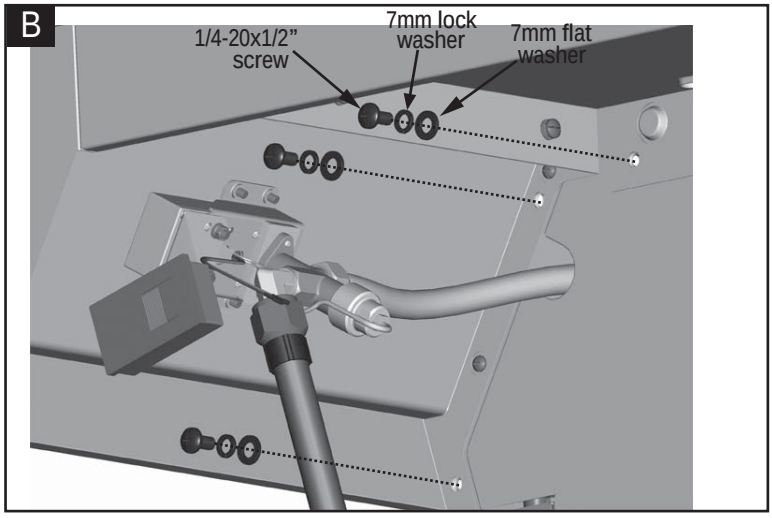
Screws and Washers removed from valve bracket

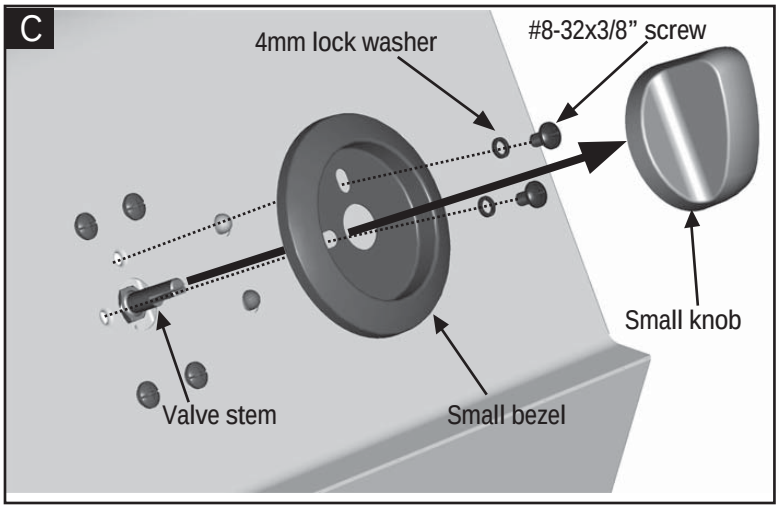


15 Attach rear of right side shelf using one 1/4-20x1/2" screw, 7mm lock washer and 7mm flat washer in upper hole. And using 1/4-20x1½" screw, 7mm lock washer, 7mm flat washer in lower hole, shown A.

Attach front of shelf and fascia using three 1/4-20x1/2" screws, 7mm lock washers and 7mm flat washers, shown B. Place the small bezel over valve stem on front side of the fascia. Align small holes on bezel with the holes on fascia. Attach using two #8-32x3/8" screws and 4mm lock washers. Press control knob on to valve stem, shown **C**.

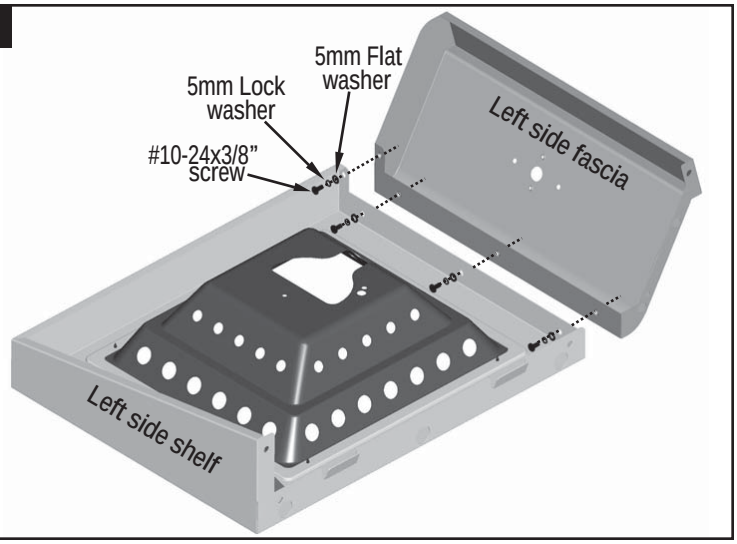




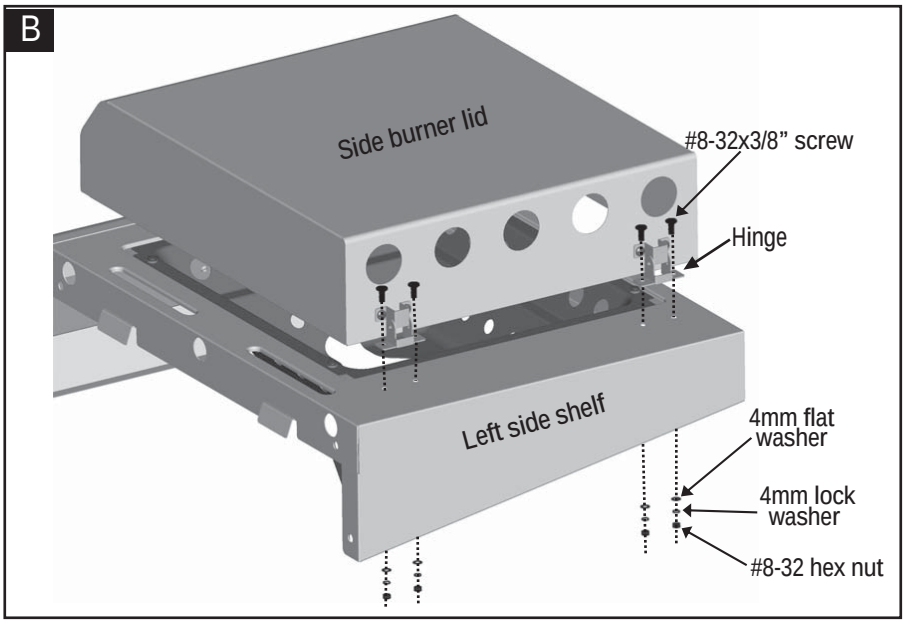


16 Attach left side fascia to left side shelf using four #10-24x3/8" screws, 5mm lock washers and 5mm flat washers, shown A. Place side burner lid onto left side shelf and align hinge holes in back of lid with shelf holes. Secure lid to the shelf using four #8-32x3/8" screws, 4mm flat washers, 4mm lock washers, and #8-32 hex nuts, shown B.
Insert flange on left side shelf into side shelf brackets on side of firebox, shown C.

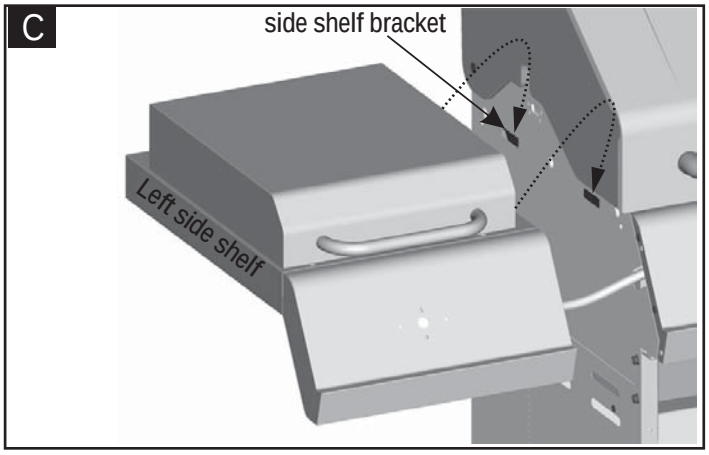
A



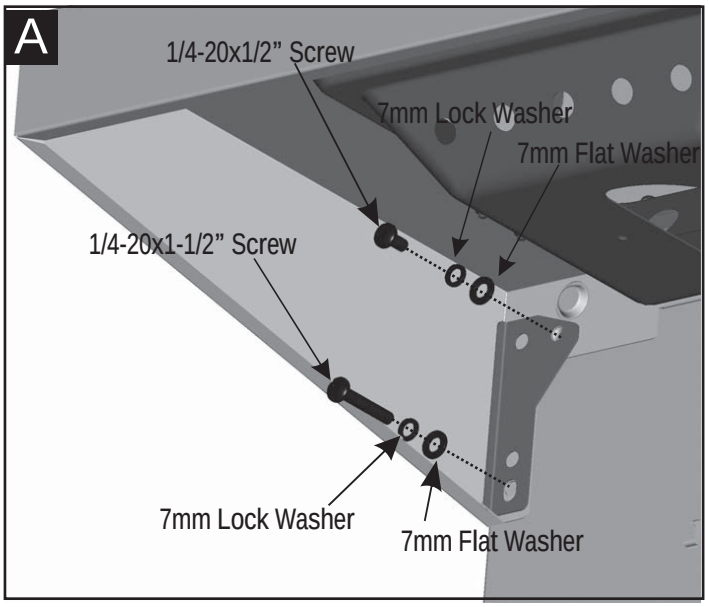
B

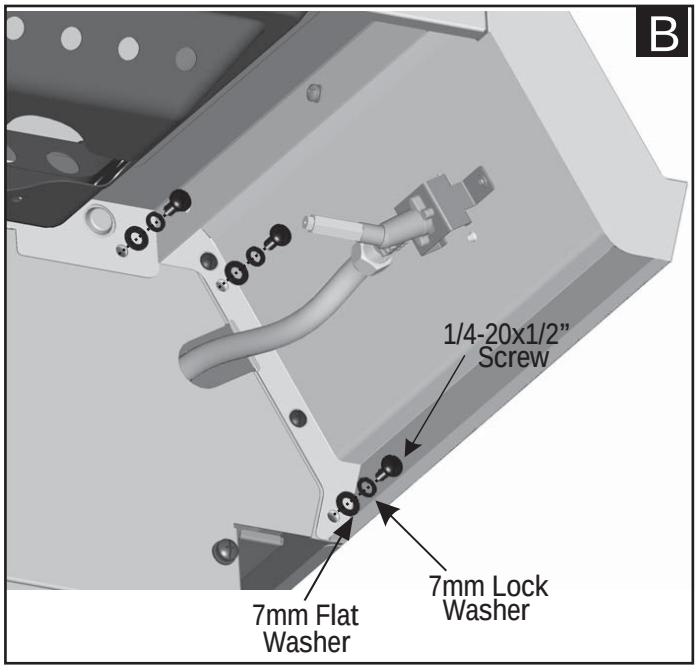


C



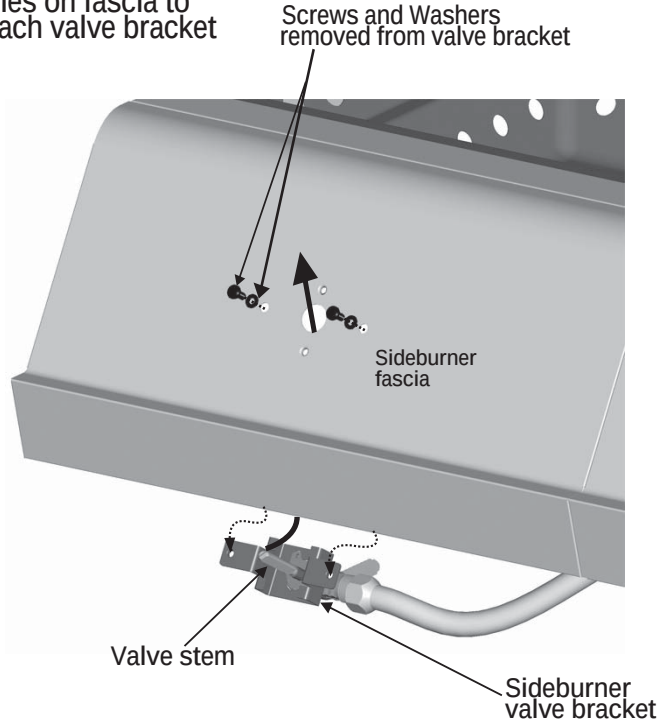
17 Attach rear of left side shelf using one 1/4-20x1½" screw, 7mm lock washer and 7mm flat washer in lower hole, using one 1/4-20x1/2" screw, 7mm lock washer and 7mm flat washer in upper hole, shown A.
Attach three 1/4-20x1/2" screws, 7mm lock washers, 7mm flat washers at the front of shelf, shown B.



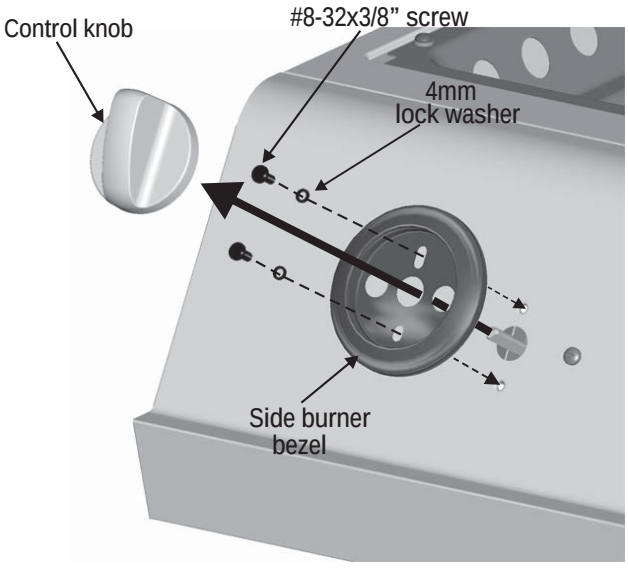


18 First, remove the two screws and lock washers factory attached to the sideburner valve bracket. Position sideburner valve bracket beneath sideburner shelf fascia so that valve stem comes through larger center hole in fascia. Align the holes on valve bracket with left and right holes on fascia. Secure using lock washers and screws that were removed from bracket. Next, place sideburner bezel over valve stem on front side of fascia. Align small holes on bezel with upper and lower holes on fascia. Attach using two #8-32x3/8" screws and 4mm lock washers. Press sideburner control knob onto valve stem.

Note: Use left and right holes on fascia to attach valve bracket

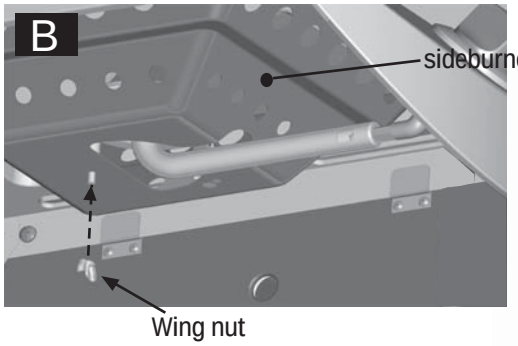


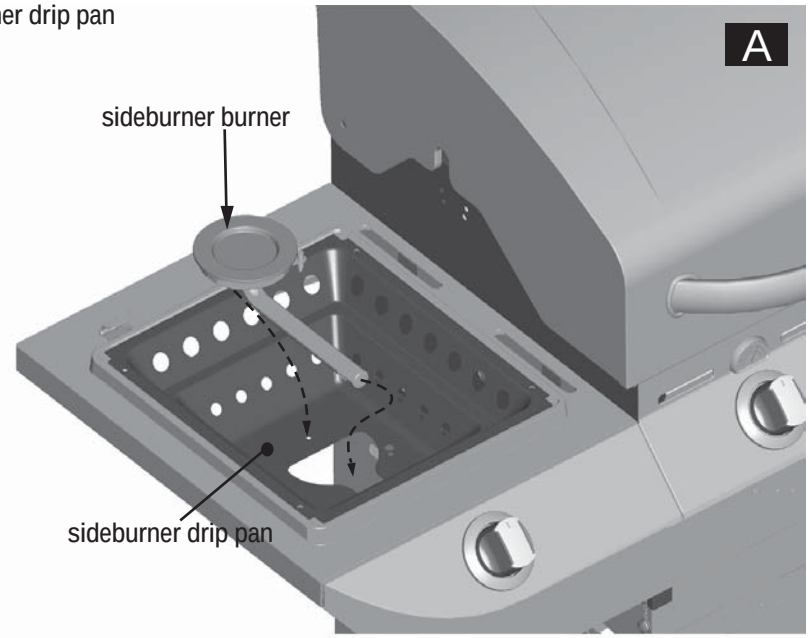
Note: Use upper and lower holes on fascia to attach bezel

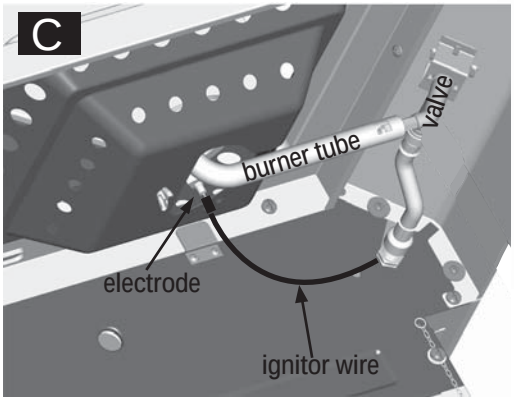


Note: Make sure set the bezel with longer slot at the top

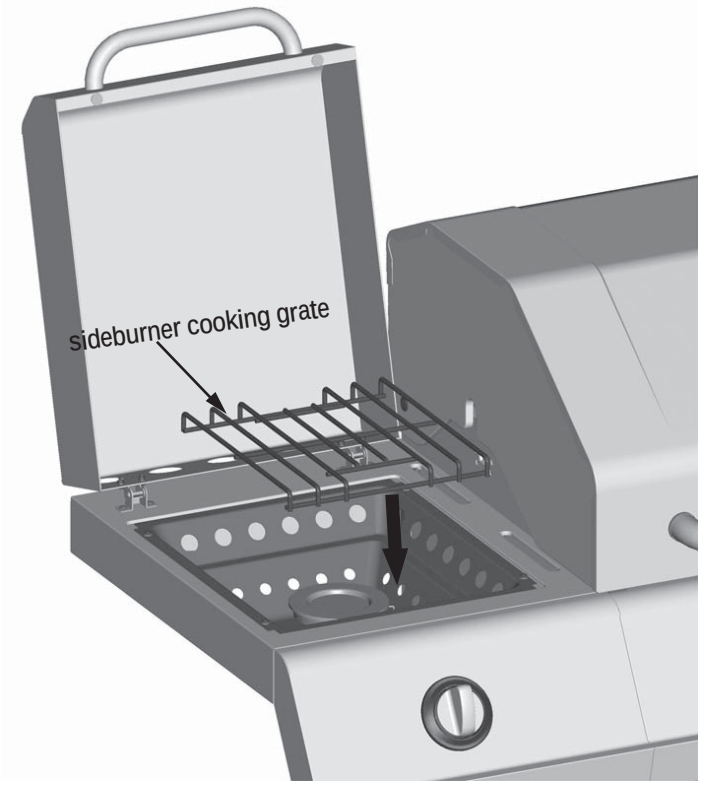
19 Insert sideburner burner into left shelf. The stud on bottom of burner fits into rear small hole in sideburner drip pan on shelf, shown A. Secure burner to sideburner drip pan with one Wing nut, shown B. Under sideburner shelf, attach sideburner ignitor wire to electrode. Make sure burner tube engages sideburner valve, shown C.



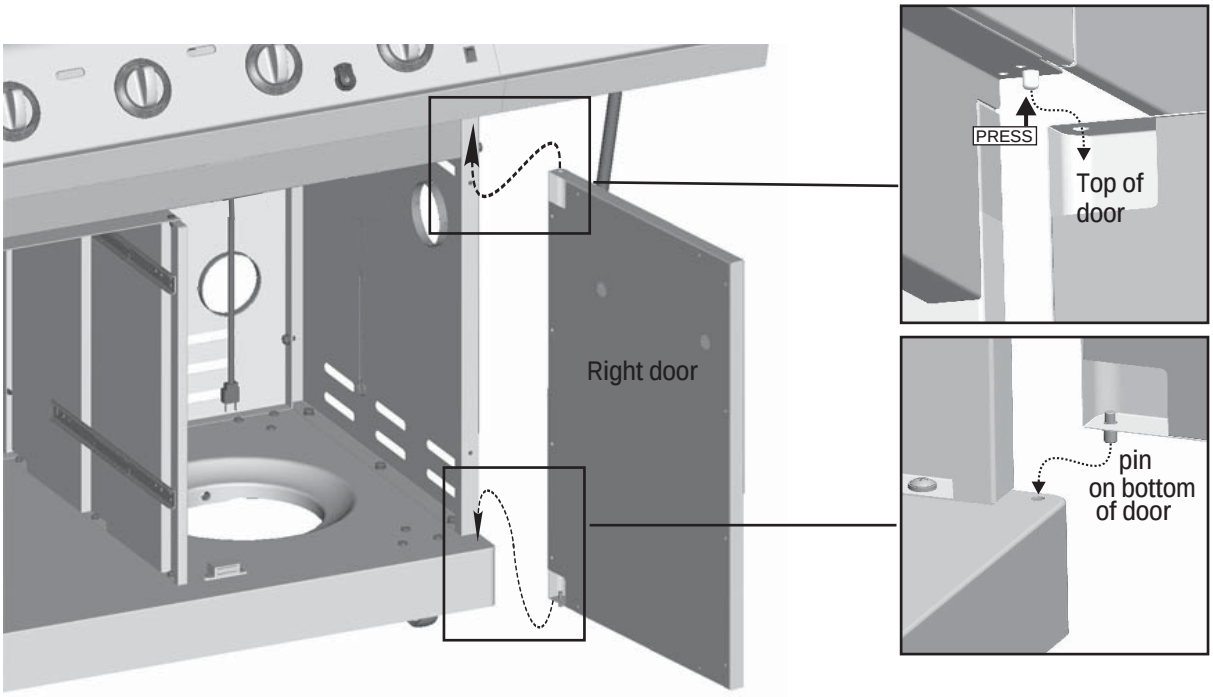




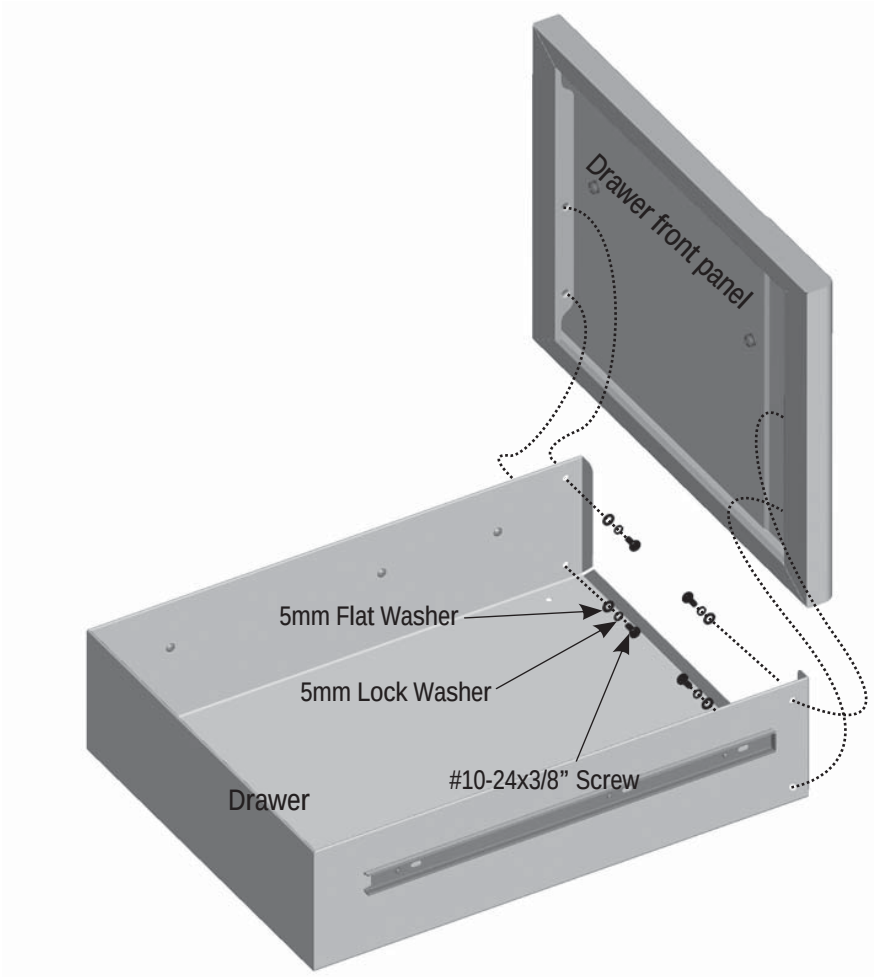
20 Place side burner cooking grate onto side burner shelf.



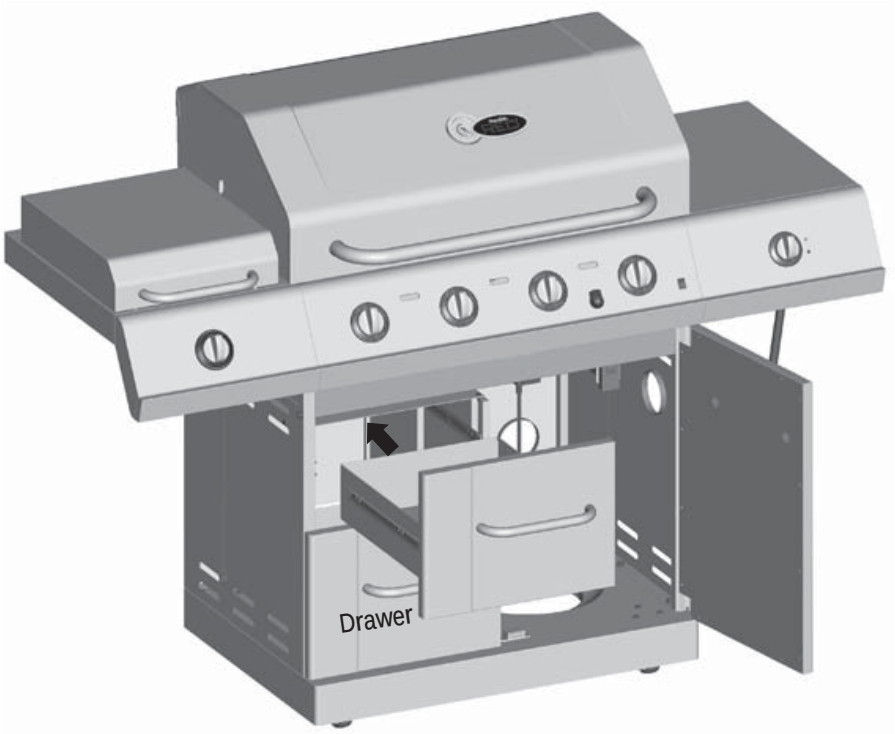
21 Insert the pin on bottom of door into hole in bottom shelf. Press upper hinge pin in front brace, align hinge hole on top of door, and release hinge pin into door.



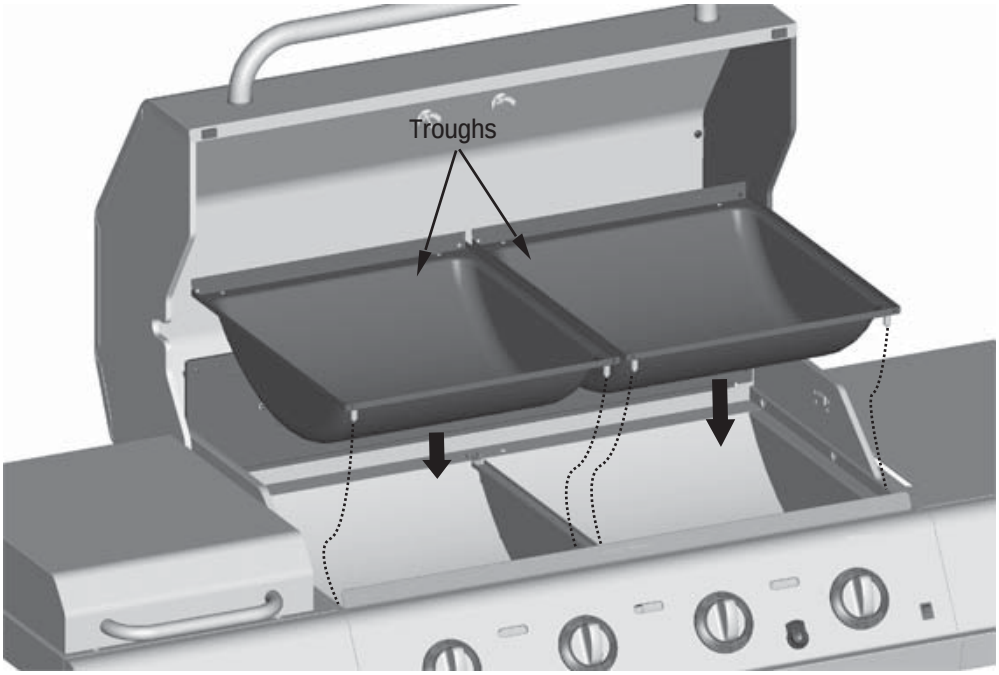
22 Attach drawer front panel to drawer using four #10-24x3/8" screws, 5mm lock washers and 5mm flat washers. Two drawers totally.



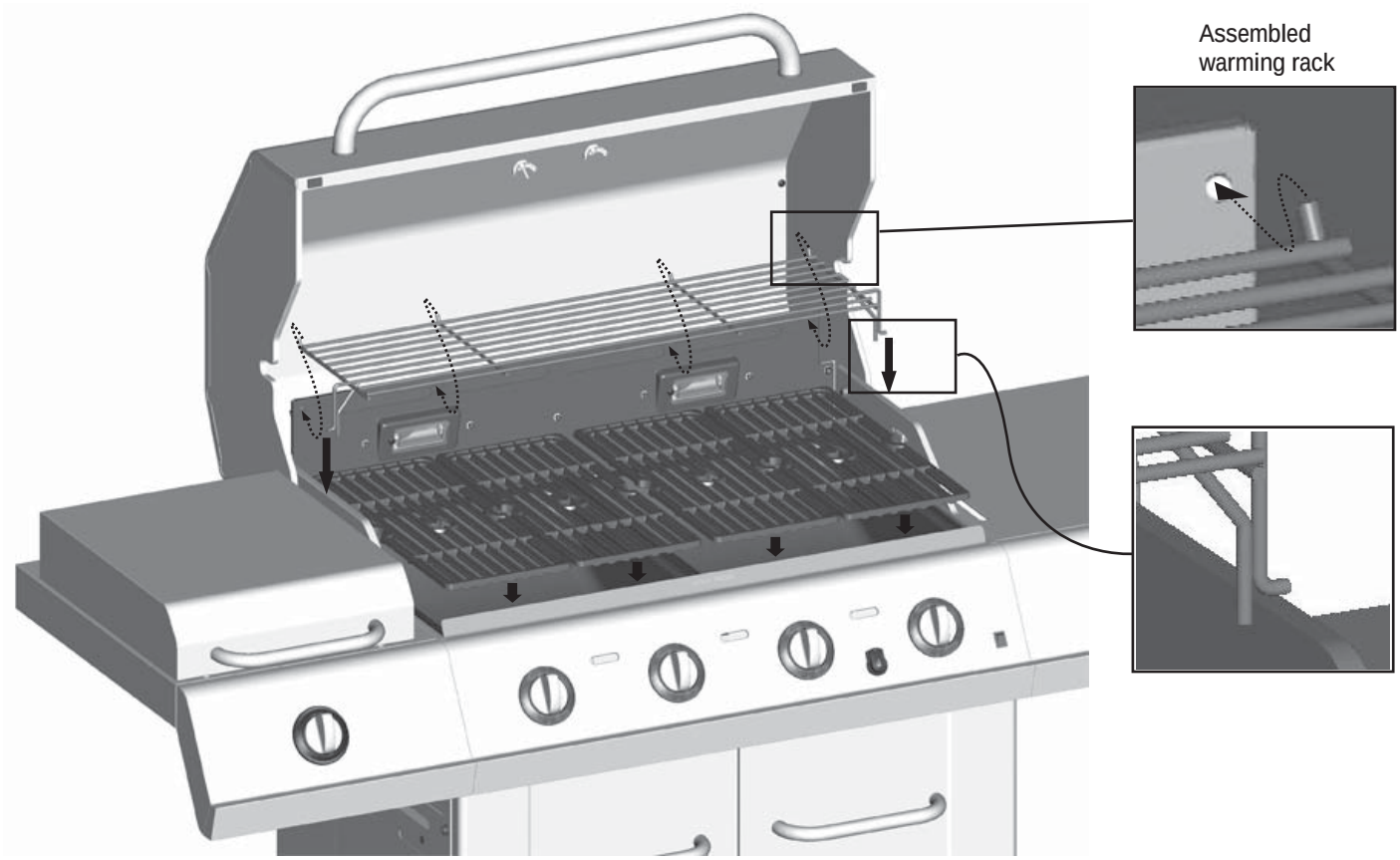
23 Slide one drawer along lower tracks into cart left. Slide the other drawer along upper tracks into the cart.



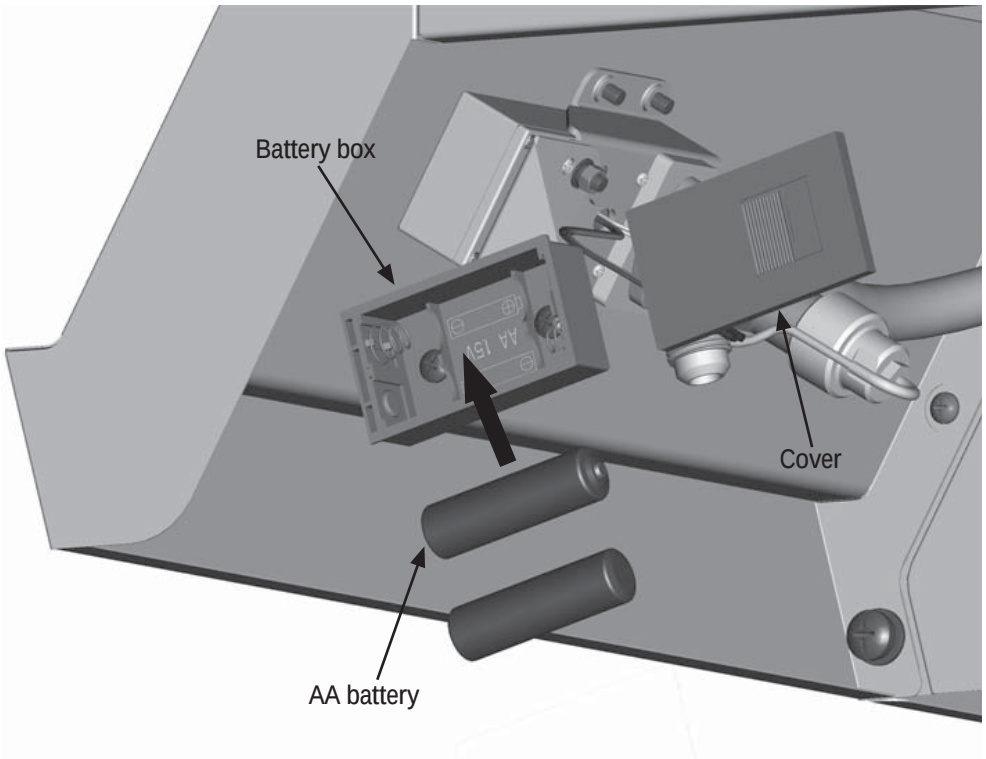
24 Place troughs onto fire box. Align the trough pins with the holes on fire box. Make sure trough is put in the right direction.



25 Place cooking grates onto the firebox as shown.
Insert the four wire ends at rear of warming rack into holes in back of fire box. Front wires of warming rack rest on sides of firebox.



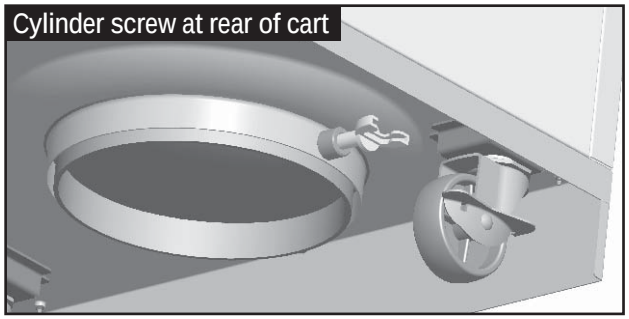
26 On back of right side fascia, open battery box by sliding its cover. Put two AA batteries in the box and then replace the cover.



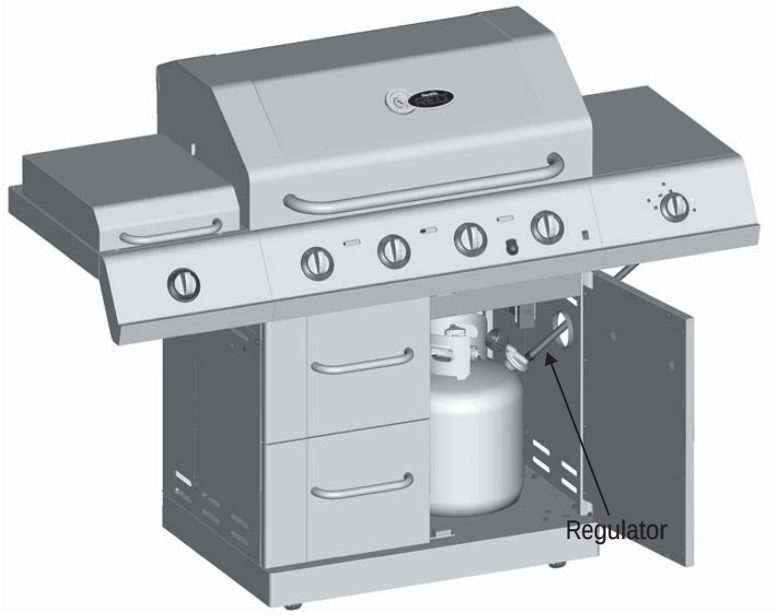
27 LP CYLINDER IS SOLD SEPARATELY. Fill and leak check the cylinder before attaching to grill and regulator (see Use & Care section). Once cylinder has been filled and leak checked, place cylinder into hole in bottom shelf. Make sure cylinder valve is facing front of grill. Secure cylinder with cylinder screw under bottom shelf. Insert regulator through large hole in right side panel. See Use & Care section of this manual to perform the "Burner Flame Check" and for important safety instructions before using.

CAUTION

Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.



Always keep LP cylinders in upright position during use, transport, and storage.



EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	•Damaged hose.	•Turn off gas at LP cylinder or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	•Mechanical failure due to rusting or mishandling.	•Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	•Improper installation, connection not tight, failure of rubber seal.	•Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	•Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also) *Continued on next page.*	**GAS ISSUES:**	
	• Trying to light wrong burner.	• See instructions on control panel and in Use and Care section.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes.
	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	• No gas flow.	• For a grill equipped with the AUTO-CLEAN™ feature, make sure the AUTO-CLEAN™ valve is set to "**Grill**" • Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."
	• Vapor lock at coupling nut to LP cylinder.	• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.
	• Coupling nut and LP cylinder valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES: •Electrode cracked or broken; "sparks at crack."	• Replace electrode(s).
	•Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. Sideburner: • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary.
	•Wire and/or electrode covered with cooking residue.	•Clean wire and/or electrode with rubbing alcohol and clean swab.
	•Wires are loose or disconnected.	•Reconnect wires or replace electrode/wire assembly.
	•Wires are shorting (sparking) between ignitor and electrode.	•Replace ignitor wire/electrode assembly.
	•Dead battery.	•Replace with a new AA-size alkaline battery.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	•Faulty electronic ignition circuit. •Sparking somewhere other than between burner and electrode.	•See Troubleshooting Integrated Electronic Ignition section. •Inspect wire insulation and proper connections. Replace wires if insulation is broken.
Burner(s) will not match light.	•See **"GAS ISSUES:"** on previous page. •Improper method of match-lighting.	•See "Match-Lighting" section of Use and Care.
Sudden drop in gas flow or low flame.	•Out of gas. •Excess flow valve tripped. •Vapor lock at coupling nut/LP tank connection.	•Check for gas in LP tank. •Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP tank valve, wait 30 seconds and then light grill. •Turn off knobs and LP tank valve. Disconnect coupling nut from tank. Reconnect and retry.
Flames blow out.	•High or gusting winds. •Low on LP gas. •Excess flow valve tripped.	•Turn front of grill to face wind or increase flame height. •Refill LP tank. •Refer to "Sudden drop in gas flow" above.
Flare-up.	•Grease buildup. •Excessive fat in meat. •Excessive cooking temperature.	•Clean burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	•Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	•Burner and/or burner tubes are blocked.	•Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.
Unable to fill LP tank.	•Some dealers have older fill nozzles with worn threads.	•The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s).	•Grease buildup or food particles in end(s) of carryover tube(s).	•Clean carry-over tube(s) with wire brush.
AUTO-CLEAN™ (If Equipped)	**Possible Cause**	**Prevention/Solution**
Timer does not work (Green light does not flash)	• Dead Battery • Batteries installed incorrectly. • Knob Position did not start the Clean Cycle	• Replace Batteries • Install batteries correctly. • Push Knob in to start the clean cycle. (Green LED should begin to flash)
No LED's will illuminate	• Dead Battery	• Replace Batteries
Red LED next to battery symbol is illuminated	• Low Battery Strength	• Prepare to replace batteries (NOTE: Clean cycle will operate with a weak battery.

Troubleshooting - Integrated Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when burner control knobs are turned to ⚡; no noise can be heard from spark module.	•Battery not installed properly.	•Check battery orientation.	•Install battery (make sure that "+" and "–" connectors are oriented correctly, with "+" end up and "–" end down.)
	•Dead battery.	•Has battery been used previously?	•Replace battery with new AA-size alkaline battery.
	•Battery cap not installed properly.	•Check to ensure battery cap is fully engaged.	•Remove battery cap and reinstall, making sure it can be fully engaged.
	•Faulty spark module.	•If no sparks are generated with new battery and good wire connections, module is faulty.	•Replace spark module assembly.
SECTION II No sparks appear at any electrodes when burner control knobs are turned to ⚡; noise can be heard from spark module.	•Output lead connections not connected.	•Are output connections on and tight?	•Remove and reconnect all output connections at module and electrodes.
	•Electrode tip not in proper position.	•Are the electrode tips pointing in the right direction? Is the gap too big?	Main Burners: •Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. Sideburner: •Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	•Output lead connections not connected.	•Are output connections on and tight?	•Remove and reconnect all output connections at module and electrodes.
	•Arcing to grill away from burner(s).	•If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	•If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.
	•Weak battery.	•All sparks present but weak or at slow rate.	•Replace battery with a new AA-size alkaline battery.
	•Electrodes are wet.	•Has moisture accumulated on electrode and/or in burner ports?	•Use paper towel to remove moisture.
	•Electrodes cracked or broken "sparks at crack".	•Inspect electrodes for cracks.	•Replace cracked or broken electrodes.

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(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. SI NO LA DEVUELVE, PUEDE VERSE AFECT ADA SU COBERTURA DE GARANTIA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

1 **First Name/Nombre/Prénom** **Initial/Inicial/Initiale** **Last Name/Apellido/Nom de famille**

Address (number and street)/**Dirección** (número y calle)/**Adresse** (numéro et rue) **Apt Number/Nº de apart./Nº d'appt.**

City/Ciudad/Ville **State/Estado/Province** **Zip Code/Código Zip/Code postal**

2 **E-mail Address/Dirección de correo electrónico/Adresse électronique**

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name @ your host.com) *(Ejemplo: su nombre@su host.com)* *(Exemple : votre nom@votre hôte.com)*

3 **Phone Number/Número telefónico/Numéro de téléphone**

4 **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**
Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

6 **Date of Purchase/Fecha de compra/Date de l'achat**

7 **Store Name/Nombre de la tienda/Nom du magasin**

8 **Purchase Price/Precio de compra/Prix d'achat**
$ .00

5 **Your Gender/Sexo/Sexe :** 1. ☐ Male/Masculino/Masculin 2. ☐ Female/Femenino/Féminin

9 **Which product are you registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?
1. ☐ Gas Grill/Parrilla a gas/Gril au gaz
2. ☐ Electric Grill/Parrilla eléctrica/Gril électrique
3. ☐ Smoker/Ahumador/Fumoir
4. ☐ Charcoal Grill/Parrilla a carbón/Barbecue au charbon
5. ☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
6. ☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
7. ☐ Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse
8. ☐ Other/Otro/Autre

Mail to: / Envíelo a:

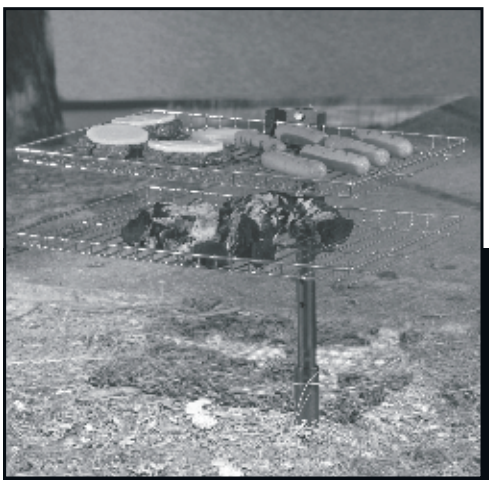
Warranty Registration Department
P.O. Box 1240
Columbus, GA 31902-1240

10 **Attach copy of your sales receipt here**
Adjunte aquí la copia de su recibo de compra
Veuillez attacher une copie de votre reçu ici.

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here ☐.

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí ☐.

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des of fres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces of fres spéciales, veuillez cocher ici ☐.



Here's what you can find at **www.charbroil.com**

- **Register your Char-Broil® product**
- **Get information about our products**
- **Our replacement parts**
- **Reliable customer support**
- **Delicious recipes**
- **Char-Broil® on-line store**
- ***Sizzle On The Grill*™ E-newsletter**
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